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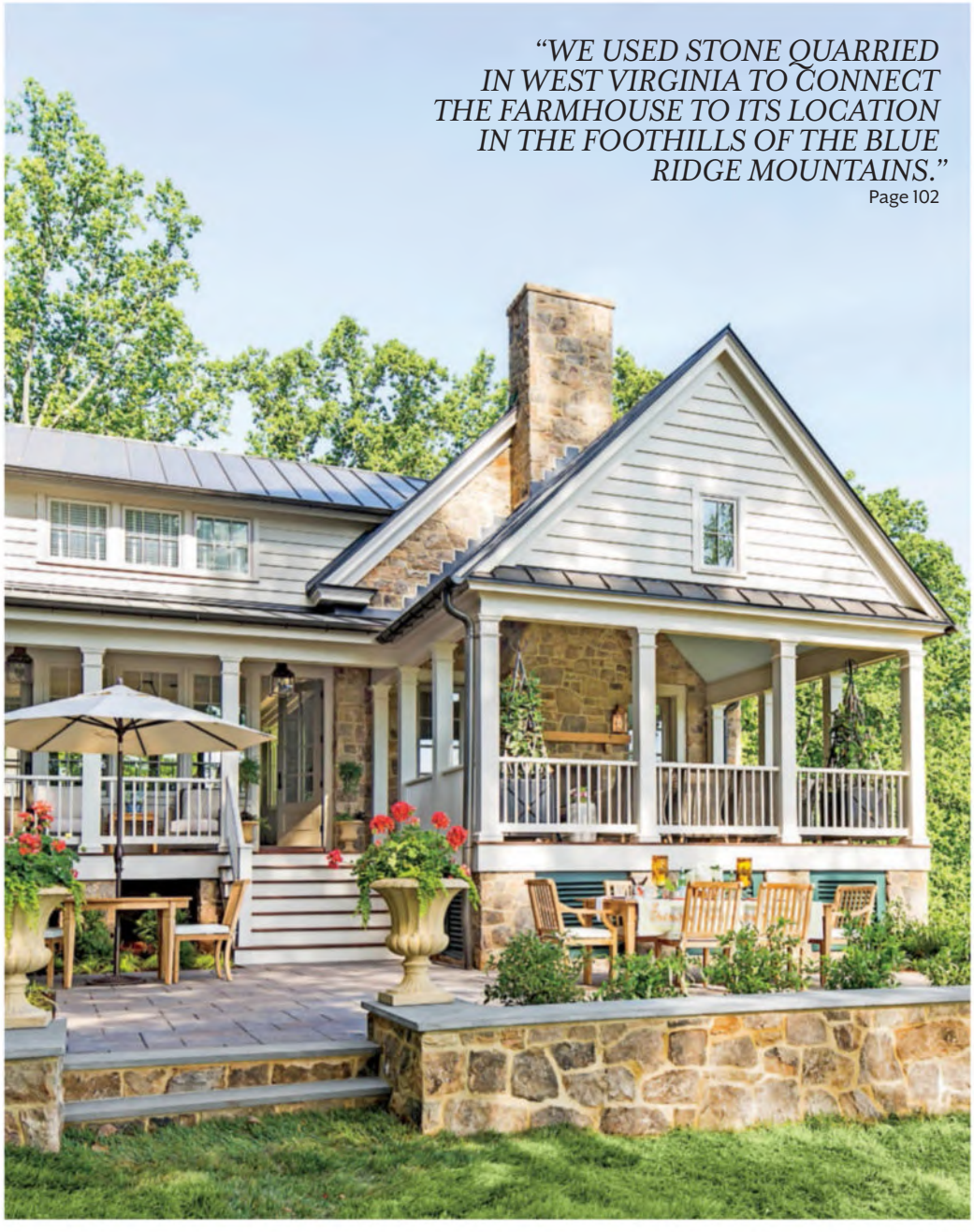

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ON THE COVER *photograph by LAUREY W. GLENN ~ styling by HEATHER CHADDUCK HILLEGAS and ELLY POSTON*

AUGUST RECIPES

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The Spirit of New Orleans

Ten years after Katrina, a neighborhood finds its footing



Nanci McVille and Freddie Lonzo

NANCI MCVILLE calls it the Sunset House, because you can watch the sun set over the levee from the backyard. She and her husband, Freddie Lonzo, a jazz trombonist (and artist in residence) at Preservation Hall in New Orleans, like to listen to the tugboats blowing their horns on the Mississippi River, and sometimes Freddie will blow his trombone back at them. Most of all, they love their neighborhood, Holy Cross in the Lower Ninth Ward, which was devastated by Hurricane Katrina 10 years ago. "I came here because I wanted to be part of the revitalization of the city," says Nanci, a special education teacher. "I wanted to be in the middle of it."

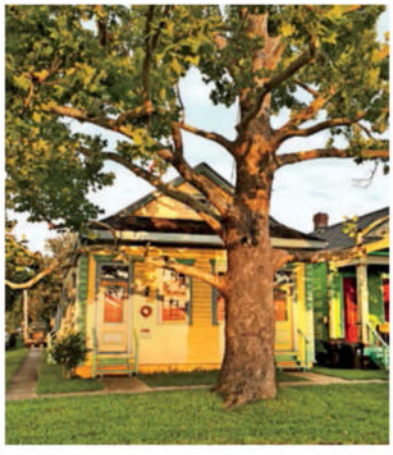
Now, thanks to the efforts of groups like the Preservation Resource Center (PRC), which *Southern Living* is honoring this month with its A. Hays Town Award on page 76, the Holy Cross neighborhood is getting back on its feet. The PRC believes in the healing power of great neighborhoods, strong communities, and buildings with character. By saving and renovating classic New Orleans homes that had been neglected or abandoned—through a program called Operation Comeback—they've attracted people like Nanci and Freddie who are helping the area renew its spirit.

The *Southern Living* photo crew got a taste of that spirit when they spent nearly a week in May shooting PRC homes in the Lower Nine. Armed with a wagonful of flowers, some sod, and a power washer, they helped make these bright homes look their best, and the neighbors welcomed them with open arms. People offered them water and sodas to get through the long, hot days. Nanci brought out some Italian cookies and Prosecco, with little nets over the glasses to keep the bugs away. And Freddie got them tickets to a performance at Preservation Hall, the institution that is doing for jazz what the PRC is doing for homes.

When the *SL* photo team got back to Birmingham, I realized it hadn't just been an exhausting week but also an emotional one. Friendships had been made, and you could tell from their expressions that something special had happened in the Lower Ninth Ward. One staffer said it had been the most rewarding story she had worked on all year. I think you can see that emotion in Hector Sanchez's photographs, and I hope Nanci, Freddie, and all our new friends in New Orleans will see it too.

SID EVANS, EDITOR IN CHIEF
SID@SOUTHERNLIVING.COM

NEW ORLEANS: BEHIND THE SCENES







Photographer Hector Sanchez power washes a sidewalk to prep for a shot.





The view from the levee next to Freddie and Nanci's home in New Orleans' Holy Cross neighborhood

LEFT: HECTOR SANCHEZ



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"This is Posie, a Norwich Terrier, and Radar, a Carin Terrier. I used to sleep wedged between them."



"I take Khaki everywhere with me. Meeting new people who will pet her is her favorite thing."

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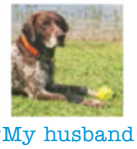
"Marley has his own special blanket for naps on the couch."

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"My husband and I take Harley to the lake every weekend! He loves to retrieve."

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"Uh…birthdays, of course."

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COMMUNITY COOKBOOK

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Canning is a long-honored summer pastime in the South. From peaches to cucumbers, we have too much goodness to enjoy in just one season. Linda J. Amendt's collection of state fair award-winning recipes offers classic and modern ways to put up summer's bounty to savor year-round.



BLACKBERRY CHAMBORD JAM

This jam blends blackberries and Chambord, a black raspberry liqueur that brings out the flavor of the fruit.

- **5 1/2 cups seedless blackberry pulp (about 6 [18-oz.] packages blackberries, crushed and pressed through a fine-mesh sieve twice)**
- **1 (1.75-oz.) box powdered pectin**
- **1/2 tsp. unsalted butter (optional)**
- **7 cups granulated sugar**
- **1/4 cup Chambord**

1. In an 8-qt. stainless steel stockpot, combine the blackberry pulp and pectin. Add the butter, if using. Bring the mixture to a full rolling boil over medium-high heat, stirring constantly.

2. Add the sugar, and stir until completely dissolved. Return the mixture to a full rolling boil, stirring constantly. Boil for 1 minute, stirring constantly.

3. Remove the pot from the heat, and skim off any foam. Add the Chambord, and stir until well blended. Let the jam rest for a few minutes, stirring occasionally.

4. Ladle the jam into hot jars, leaving 1/4-inch headspace. Remove any air bubbles by gently tapping the jars. Wipe the jar rims and threads with a clean, damp paper towel. Cap the jars with hot lids, and screw on the bands.

5. Process 4-oz., 8-oz., and pint jars in a water bath canner for 10 minutes. Remove from the water bath canner, and let cool for 12 to 24 hours. Check the seals, and remove the screw bands. Store jars in a cool, dry, dark place for up to 1 year.

Serving Suggestion: Enjoy this jewel-toned jam on toasted bread, muffins, and scones or as a topping for vanilla ice cream. It also makes a wonderful filling for individual fruit tarts and shaped cookies.

MAKES 6 to 7 (8-oz.) jars or 3 pt.

OLD TIMEY PICKLES

Chop these pickles up, and use them in slaw or chicken salad.

- **2 cups cider vinegar**
- **1 cup granulated sugar**
- **1 Tbsp. whole cloves**
- **1 Tbsp. whole allspice**
- **1 tsp. canning or pickling salt**
- **2 qt. sliced pickling cucumbers (about 12 to 15 cucumbers)**

1. In an 8-qt. stainless steel stockpot, combine the vinegar, sugar, cloves, allspice, and salt. Bring to a boil over medium heat; then reduce the heat to low, and simmer for 5 minutes.

2. Add the cucumber slices, and bring the mixture to a full boil over medium-high heat. Reduce the heat, and simmer until the cucumbers lighten in color, 3 to 5 minutes. Remove the pot from the heat.

3. Using a slotted spoon, pack the cucumbers into hot jars, leaving 1/2-inch headspace. Ladle the hot syrup into the jars, covering the pickles and maintaining the 1/2-inch headspace. Remove any air bubbles. Wipe the jar rims and threads with a clean, damp paper towel. Apply hot lids and screw bands.

4. Process pint jars in a water bath canner for 15 minutes. Remove from the water bath canner, and let cool for 12 to 24 hours. Check the seals, and remove the screw bands. Store jars in a cool, dry, dark place for up to 1 year.

MAKES 3 to 4 pt.

To order *Blue Ribbon Canning*, visit your local bookstore or *amazon.com*.

BOOK: ROBBIE CAPONETTO; RECIPE IMAGE: COURTESY TAUNTON PRESS



It may surprise you that if you're experiencing any of these symptoms, you may have **Chronic Dry Eye disease:**

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- **Burning/stinging**
- **Feeling like something is in your eye**
- **Sensitivity to light**
- **Blurry vision**
- **Problems wearing contact lenses**
- **Watering eyes**

Chronic Dry Eye can limit your ability to perform daily activities that involve your eyes. Over time it can have potential consequences for your eyes—damage to the front surface of the eye, increased risk of infection, and effects on your vision. The good news is that treatment options are available.

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My DRY EYES





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TURN THE PAGE TO SEE THIS YEAR'S HONOREES



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40 *BEST KITCHEN*



42 *BEST COMMUNITY REVITALIZATION*

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BEST NEW HOME

A BRICK COTTAGE ROOTED IN THE ROMANCE OF **THE ENGLISH COUNTRYSIDE** IS DESIGNED FOR LIVING INDOORS AND OUT



ABOUT FACE The decorative facade looks as though a carpenter has chiseled it from wood.

Ken Pursley is serious when he refers to the homes he creates as mutts. "They are not purebreds, but rather, I tend to draw on a lot of houses and precedents. What really matters is the emotion a house generates," says the Charlotte, North Carolina-based architect. For one hometown client, he looked to the early 20th-century work of Edwin Lutyens, a British architect known for adapting traditional styles of rural England to fit the times.

On a 2-acre lot once overrun with poison ivy, wisteria, and weeds, Pursley and project architect Mark Kline created a cloister of living spaces, woven among courtyards, gardens, porches, and a pool. "The biggest challenge was wading through the overgrowth to figure out how to site the house," says Pursley. "We knew there was a creek there, but we couldn't

HOUSE
AT A GLANCE

Where: Myers Park, Charlotte, North Carolina

Built: 2014

Square footage: 5,000 square feet, including porches

Builders: Sid and Brice Thomasson, Thomasson Construction Company

Landscape architect: Bruce Clodfelter, Bruce Clodfelter & Associates

Interior designer: Teri Thomas, Teri Thomas Interiors

Materials: Brick, slate, white oak, cedar, and concrete

STYLING: ELLY POSTON

by KATHLEEN HACKETT ~ photographs by HECTOR SANCHEZ



WALK ON WATER
Concrete pavers set in the saline pool provide a path from the house to the porch and allow the water's edge to hug the building.

Southern Living custom builder program









FRESH IDEAS TO *DRIVE* HOME DESIGN FORWARD

THE LATEST CREATION by Whitney Blair Custom Homes *(whitneyblair.com)* is a perfect balance of function and form with timeless interior and exterior design. In planning this 2015 *Southern Living* Custom Builder Program Showcase Home, builder Jeff Sanderson and his team at Whitney Blair Custom Homes used innovative ideas to make the most out of every space inside and out.

Innovation and design are something Jeff looks for in a truck as well as in a home. "The quality and customization of a Chevy Silverado perfectly complements my day-to-day needs for durability and reliability," says Jeff. "Chevy is a true workhorse of a truck, it delivers every time."

1. THE SHOWSTOPPER Traditionally, you'd find a coat closet just off the foyer and wine storage in the cellar. Instead, Jeff created a refrigerated wine space as the focal point of the main living area. There's even a spot for tasting and toasting.

2. CUSTOMIZED BUNKS To maximize every inch upstairs, Jeff transforms the hallway leading to the playroom into a dual bunk space creating fun nooks for kids or guests. Tucked inside each bunk is a customized shelf complete with a charging station and a place to stash favorite things.

3. CONVERSATIONAL KITCHEN The raised, rounded island is the centerpiece for the kitchen and provides easy flow of conversation. Interior designer Vicky Serany chose an accent tile that lends a contemporary touch and eye-catching detail.

4. GRAND ENTRANCE Using Belgard pavers in a basketweave pattern, Jeff (pictured with the customized Chevy Silverado) makes an impact with stunning and long-lasting curb appeal. Durable and stylish pavers add texture to the driveway, walkway, and patio.

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QUIET GLAMOUR A fanciful chandelier hangs from a plank ceiling in the living room.



LIGHT BREAKFAST A windowed kitchen nook looks out onto the interior courtyard.



NATURE'S NEUTRALS Tones of ivory, slate, putty, and stone prevail in the master bedroom.

see it!" he says. It was a real quandary, as was coming up with a design that would reflect his clients' approachability and sophistication.

With its swooping rooflines, shuttered windows, capped chimneys, and ornamental curves, the home's exterior was softened by skimming tinted mortar over sanded brick. It evinces all the Southern graciousness of the traditional homes of Savannah and Charleston, South Carolina. "It looks rather modest from the road, but beyond the front door, which is off-center for a less formal look, are layers of richness," says Pursley of the 4-bedroom, 5 ½-bath home. Indeed, the unique floor plan centers on the kitchen, with the master suite, living room, dining room, and sunroom radiating from it. Each has access to an outdoor "room." The plan is open but with pocket doors throughout that allow for opening or shutting as the need arises, a Victorian trick that gives the home kinetic energy. "They give you the ability to live in privacy—or not," says Pursley.

In fact, the entire property is composed of "rooms" that are created by landscaping, architecture, or both. The house itself is built around a courtyard. Pursley designed a hedge-enclosed motor court that prevents cars from being visible from any of the living spaces. And the first step onto the property is into a lush green "foyer" that leads to the front door. "It's about the experience. I like spaces that leave an emotional impression," says Pursley.

There's always room for dessert.



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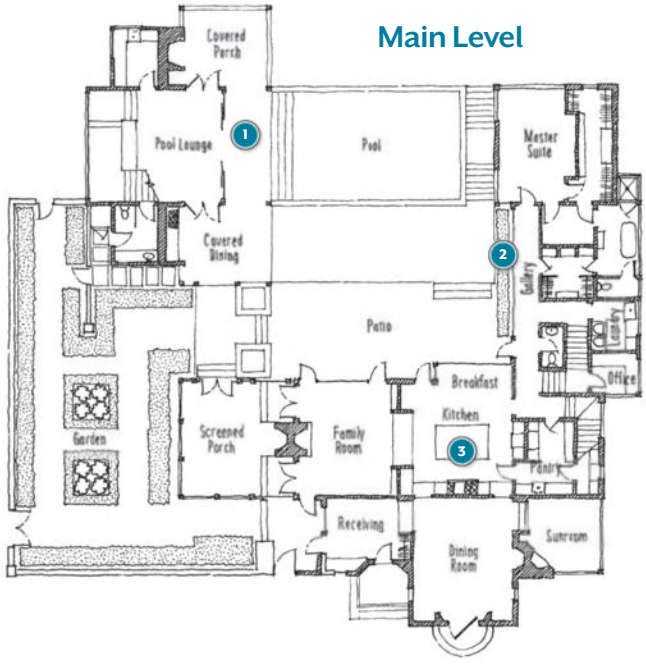
KITCHEN CUNNING The cooktop is designed into a hearth made to look like an old fireplace.

THE PLAN

1 | IN THE FLOW The spaces that surround the pool are designed for easy access to the outdoors. Instead of having people pass through the pool house to get to the covered porch, Pursley installed concrete stepping-stones—he calls them lily pads—directly in the water.

2 | A TOUCH OF GLASS A floor-to-ceiling windowed hallway offers courtyard views on the way to the bedroom, which looks out onto the woods and creek.

3 | GATHER AROUND Pursley played up the public spaces by having the family and dining rooms, the breakfast nook, and a reading aerie revolve around the kitchen.





MEET THE MASTERMIND

ARCHITECTS: Ken Pursley (above), with project architect Mark Kline, Pursley Dixon Architecture

FOR INSPIRATION: "The late 19th and early 20th-century English Arts and Crafts movement. British architect Edwin Lutyens' work was grounded in classic styles but was also adapted for the present," says Pursley.

GO-TO QUOTE: " 'Build beautiful things.' What we are trying to do with all of our work is to make an argument for the idea that beauty matters in the world."

NO-FAIL ADVICE: "Put yourself in the company of people who inspire you. If you are around someone whose work you love, the relationship is easy. Don't hire anyone just based on budget and availability!"

FOR IMPACT: "Create moments in the house that leave distinct impressions and break from the script. I try to do things that will take people by surprise."

MODERN TOUCHES: "Mask modernism in a traditional veil. Use floor-to-ceiling windows and doors, but make them mullioned windows and French doors."

DON'T IGNORE: "Proportion. You should pay attention to the volume in a room—the width, depth, and height should feel good."

CONSIDER: "A modest facade that leads to substantive living spaces. Forgo the boastful foyer for layers of richness in the rooms beyond."

HOUSE PLAN ILLUSTRATION BY RYAN KELLY; PORTRAIT ILLUSTRATION BY RANDALL WATSON

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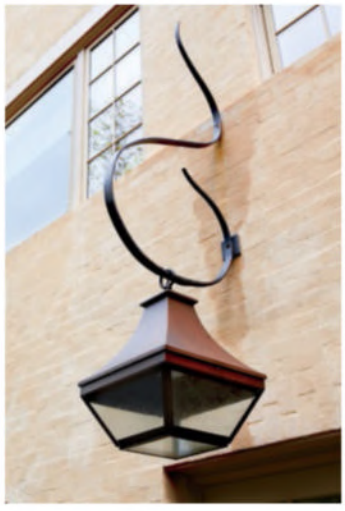
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TAKE A CLOSER LOOK

Every nook and cranny in this house delights with an unexpected flourish. Here are a few of our favorites



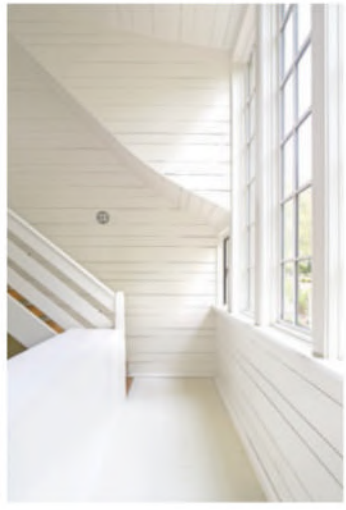
Perfect Pitch The peak of a Gothic door design is ideal for fitting an entrance under a stairway. Open treads let light stream through and offer a glimpse of the pool and woods beyond.



Haute Hook A copper lantern hangs from a whimsical S-shaped hanger fabricated by Charlotte blacksmith Theron Ross, who made the decorative exterior railings throughout.



Couture Cover Nickel upholstery nails stud a vinyl-covered kitchen cabinet to give the built-in the look of an armoire. Inside, a sink and cocktail accoutrements make entertaining easy.



Sleek Slope This stairway's sweeping ceiling and shiplap walls turn what would be just an ordinary passageway in most homes into a beautiful space.



Nature Walk The hallway to the master bedroom offers an unhindered view of the courtyard and pool. Along the wall, the master closet and powder room are hidden by wood planking.



Design Detail It may appear to be a flourish, but the rail lock is designed to accommodate the door hardware while allowing the maximum amount of light to flow through the sheet of glass.



Banding Together The headboard and extension of a custom bed designed by Mark Kline of Pursley Dixon Architecture were meant to mimic the bands of the railing.



Friendly Folly A charming entry gate, constructed with cedar timbers and a slate roof, creates a memorable walk from the guest parking court to the lush courtyard beyond.



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HomesByMorningStar.com

Study, Roland, AR: "The inspiration for the look of the house came from the windows. Mona Thompson *(providenceltddesign.com)* selected the style, size and ebony color of the Marvin triple-fixed window with transoms to accent the room, much like a work of art itself."
~ Bret Franks, Bret Franks Construction, Inc.
bretfranks.com
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Great Room, Atlanta, GA: "Our client wanted to bring as much natural daylight as possible into the great room. The Marvin Integrity Sliders with fixed transoms provide an entire exterior wall for great views."
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New outbuildings, exactingly restored woodwork, and a commitment to maintaining the integrity of the original house add up to this picture-perfect makeover in Nashville. Originally built in 1930, this house suffered a 1970s "update" that left it looking dated. To restore its original charm, architect Catherine Sloan designed an exterior that's inspired by the farm in nearby Franklin where the homeowners previously lived. She added a properly scaled garage and shed to evoke the traditional feeling of farm living and rimmed the porch in a Jeffersonian railing. Landscape architect Gavin Duke traded out large trees and dark plantings for manicured greenery to make the house the star.

HOUSE
AT A GLANCE

Location: Nashville

Built: 1930

Size: 5,746 square feet

Architect: Catherine Tracy Sloan

Landscape architect: PAGE | DUKE Landscape Architects

Builder: Robert M. Riley Company

Roof: Above All Roofing

Windows: Original, as well as reproductions from Vintage Millworks

STYLING: BUFFY HARGETT MILLER

by KAYLEE HAMMONDS ~ photographs by ALISON MIKSCH

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1 | OPEN AND CLOSE
Custom barn doors from Vintage Millworks provide a rustic backdrop for the stone terrace on the rear of the house. Opening the doors transforms the garage from a utilitarian space into a perfect staging area for outdoor entertaining.

2 | ROOF RULES This original bay window is now topped in copper, which is a fitting complement to other copper accents found on the home's exterior. Soft, hand-split cedar shakes replaced the asphalt shingles, adding warmth and texture.

3 | HANDSOME RETREAT
A petite woodworking shed is a new addition to the property and underscores the farmhouse effect. Meticulous details, such as copper drainpipes and the painstakingly crafted wood siding, add to its appeal.

4 | CHARMING ENTRY
The expansive painted wood gate recalls the scale of those that lead to rural pastures. The X motif and rustic hardware offer more farmhouse authenticity.

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GET INSTANT CHARM

Upgrade your exterior with these expert picks from architect ***Catherine Sloan***

	COLONIAL	TUDOR	FARMHOUSE	CRAFTSMAN
LIGHTING	 "This has a Williamsburg look." **Savoy House 5-258 Outdoor Sconce,** from $164; *atgstores.com*	**IDEA** *"It's rare for Tudors to have porches, so hanging a light from a metal arch adds depth to the facade of the house while welcoming guests."*	 "Copper is less severe than black." **Carriage Bronze 14 ¾" Outdoor Light,** $89.99; *lampsplus.com*	 "It echoes Craftsman silhouettes." **Westmore Lighting Fleetwood Wall Light,** $104; *lowes.com*
PLANTER	**IDEA** *"Group boxwoods of varying sizes in planters of different textures for a look that's easier, prettier, and less formal."*	 "Perfect flanking a flush Tudor door." **Genevieve Urn in Charcoal,** $149; *grandinroad.com*	 "A subtle farmhouse motif." **Belham Living Richmond Shorea Planter,** $74.99; *hayneedle.com*	 "Metal and wood are at home together." **Oak Wine Barrel Planter,** $88.38; *houzz.com*
SEATING	 "A classic touch." **LA Swings Roll Back 4 Ft. Porch Swing,** $188.99; *theporchswingcompany.com*	 "The lattice back riffs on Tudor styles." **Hampton Bay Legacy Bench,** $135; *homedepot.com*	**IDEA** *"Air-conditioning may mean we don't need sleeping porches anymore, but a hanging bed is a nice way to refer to a historical feature of old farmhouses."*	 "Its clean lines won't fight with other elements." **Mid-Century Loveseat,** $899; *westelm.com*
FENCING	 "This panel can create an outdoor 'room.' " **The Chippendale Panel,** from $150; *porchco.com*	 "A delicate iron railing doesn't overwhelm." **Main Street Fence Panel,** $29.99; *menards.com*	 "A cedar split rail adds rusticity." **Cedar Split Rail Fence,** from $168; *walpolewoodworkers.com*	**IDEA** *"I like the idea of an ironworker making a custom iron gate for his own home. The Arts and Crafts style is about celebrating materials and workmanship."*

CHIPPENDALE PANEL, CEDAR FENCE, AND BARREL PLANTER: ALISON MIKSCH; ALL OTHER IMAGES COURTESY VENDORS; ILLUSTRATION BY RANDALL WATSON

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HEATHER'S BEST IDEAS

1 | PEACEFUL PLACE: "The family had previously tried an open floor plan, but with three little boys, chaos ruled. We tucked this kitchen around a corner to keep it serene."

2 | SMART STORAGE: "The mudroom [back right] has lockers for everyone, and the pantry [back left] holds small appliances, so counters stay uncluttered. Pocket doors screen both rooms."

3 | DISAPPEARING ACT: "Cladding the refrigerator and freezer with shiplap keeps them from overpowering the room. The navy cabinets hide scuff marks and fingerprints."

4 | BRIGHT LIGHT: "Ample windows capture views. An opening between the fridge and freezer [see inset, above right] lets in light and views of a majestic oak. Glossy paint on the low ceiling reflects more light."

5 | NEW FOCUS: "We omitted the usual pendant light, which would have blocked the view of the Calacatta gold marble backsplash, the room's focal point."

STYLING: ELLY POSTON; ILLUSTRATION: RANDALL WATSON

by HANNAH HAYES ~ photographs by CHRISTOPHER SHANE



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BEST COMMUNITY REVITALIZATION

A TENNESSEE NONPROFIT REBUILDS **AFFORDABLE HOUSING** TO KEEP A HISTORIC NEIGHBORHOOD INTACT





HARD BARGAIN'S community center (above) offers finance, nutrition, and technology classes for residents. Architect Kenny Craft designed a new cottage (left) that is true to the neighborhood's roots.



MEET THE MASTERMIND

Brant Bousquet, executive director of the Hard Bargain Association

THE ROLE: Jack-of-all-trades. "I raise money, manage construction plans, and organize community meetings."

THE GOAL: Community pride and ownership. "We never make a decision without the community's blessing."

THE FUTURE: More homes. "We want to keep affordable options available so people can put down roots."

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STYLING: BUFFY HARGETT MILLER; ILLUSTRATION BY RANDALL WATSON

by HANNAH HAYES ~ photographs by ALISON MIKSCH

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To avoid the potential for eye injury and contamination, be careful not to touch the vial tip to your eye or other surfaces.

Use with Contact Lenses

RESTASIS® should not be administered while wearing contact lenses. Patients with decreased tear production typically should not wear contact lenses. If contact lenses are worn, they should be removed prior to the administration of the emulsion. Lenses may be reinserted 15 minutes following administration of **RESTASIS®** ophthalmic emulsion.

ADVERSE REACTIONS

Clinical Trials Experience

Because clinical trials are conducted under widely varying conditions, adverse reaction rates observed in the clinical trials of a drug cannot be directly compared to rates in the clinical trials of another drug and may not reflect the rates observed in practice.

In clinical trials, the most common adverse reaction following the use of **RESTASIS®** was ocular burning (17%).

Other reactions reported in 1% to 5% of patients included conjunctival hyperemia, discharge, epiphora, eye pain, foreign body sensation, pruritus, stinging, and visual disturbance (most often blurring).

Post-marketing Experience

The following adverse reactions have been identified during post approval use of **RESTASIS®** Because these reactions are reported voluntarily from a population of uncertain size, it is not always possible to reliably estimate their frequency or establish a causal relationship to drug exposure.

Reported reactions have included: hypersensitivity (including eye swelling, urticaria, rare cases of severe angioedema, face swelling, tongue swelling, pharyngeal edema, and dyspnea); and superficial injury of the eye (from the vial tip touching the eye during administration).

USE IN SPECIFIC POPULATIONS

Pregnancy

Teratogenic Effects: Pregnancy Category C

Adverse effects were seen in reproduction studies in rats and rabbits only at dose levels toxic to dams. At toxic doses (rats at 30 mg/kg/day and rabbits at 100 mg/kg/day), cyclosporine oral solution, USP, was embryo- and fetotoxic as indicated by increased pre- and postnatal mortality and reduced fetal weight together with related skeletal retardations. These doses are 5,000 and 32,000 times greater (normalized to body surface area), respectively, than the daily human dose of one drop (approximately 28 mcL) of 0.05% **RESTASIS®** twice daily into each eye of a 60 kg person (0.001 mg/kg/day), assuming that the entire dose is absorbed. No evidence of embryofetal toxicity was observed in rats or rabbits receiving cyclosporine at oral doses up to 17 mg/kg/day or 30 mg/kg/day, respectively, during organogenesis. These doses in rats and rabbits are approximately 3,000 and 10,000 times greater (normalized to body surface area), respectively, than the daily human dose.

Offspring of rats receiving a 45 mg/kg/day oral dose of cyclosporine from Day 15 of pregnancy until Day 21 postpartum, a maternally toxic level, exhibited an increase in postnatal mortality; this dose is 7,000 times greater than the daily human topical dose (0.001 mg/kg/day) normalized to body surface area assuming that the entire dose is absorbed. No adverse events were observed at oral doses up to 15 mg/kg/day (2,000 times greater than the daily human dose).

There are no adequate and well-controlled studies of **RESTASIS®** in pregnant women. **RESTASIS®** should be administered to a pregnant woman only if clearly needed.

Nursing Mothers

Cyclosporine is known to be excreted in human milk following systemic administration, but excretion in human milk after topical treatment has not been investigated. Although blood concentrations are undetectable after topical administration of **RESTASIS®** ophthalmic emulsion, caution should be exercised when **RESTASIS®** is administered to a nursing woman.

Pediatric Use

The safety and efficacy of **RESTASIS®** ophthalmic emulsion have not been established in pediatric patients below the age of 16.

Geriatric Use

No overall difference in safety or effectiveness has been observed between elderly and younger patients.

NONCLINICAL TOXICOLOGY

Carcinogenesis, Mutagenesis, Impairment of Fertility

Carcinogenesis: Systemic carcinogenicity studies were carried out in male and female mice and rats. In the 78-week oral (diet) mouse study, at doses of 1, 4, and 16 mg/kg/day, evidence of a statistically significant trend was found for lymphocytic lymphomas in females, and the incidence of hepatocellular carcinomas in mid-dose males significantly exceeded the control value.

In the 24-month oral (diet) rat study, conducted at 0.5, 2, and 8 mg/kg/day, pancreatic islet cell adenomas significantly exceeded the control rate in the low-dose level. The hepatocellular carcinomas and pancreatic islet cell adenomas were not dose related. The low doses in mice and rats are approximately 80 times greater (normalized to body surface area) than the daily human dose of one drop (approximately 28 mcL) of 0.05% **RESTASIS®** twice daily into each eye of a 60 kg person (0.001 mg/kg/day), assuming that the entire dose is absorbed.

Mutagenesis: Cyclosporine has not been found to be mutagenic/genotoxic in the Ames Test, the V79-HGPRT Test, the micronucleus test in mice and Chinese hamsters, the chromosome-aberration tests in Chinese hamster bone-marrow, the mouse dominant lethal assay, and the DNA-repair test in sperm from treated mice. A study analyzing sister chromatid exchange (SCE) induction by cyclosporine using human lymphocytes *in vitro* gave indication of a positive effect (i.e., induction of SCE).

Impairment of Fertility: No impairment in fertility was demonstrated in studies in male and female rats receiving oral doses of cyclosporine up to 15 mg/kg/day (approximately 2,000 times the human daily dose of 0.001 mg/kg/day normalized to body surface area) for 9 weeks (male) and 2 weeks (female) prior to mating.

PATIENT COUNSELING INFORMATION

Handling the Container

Advise patients to not allow the tip of the vial to touch the eye or any surface, as this may contaminate the emulsion. To avoid the potential for injury to the eye, advise patients to not touch the vial tip to their eye.

Use with Contact Lenses

RESTASIS® should not be administered while wearing contact lenses. Patients with decreased tear production typically should not wear contact lenses. Advise patients that if contact lenses are worn, they should be removed prior to the administration of the emulsion. Lenses may be reinserted 15 minutes following administration of **RESTASIS®** ophthalmic emulsion.

Administration

Advise patients that the emulsion from one individual single-use vial is to be used immediately after opening for administration to one or both eyes, and the remaining contents should be discarded immediately after administration.

Rx Only

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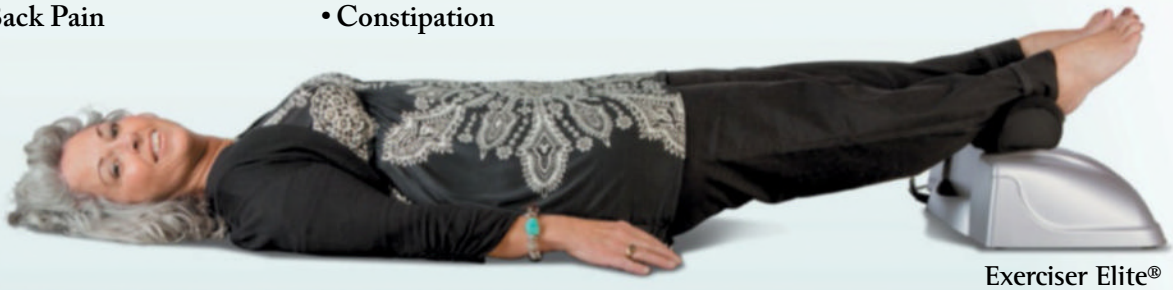
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***RESTASIS® Rebate Terms and Conditions:** To receive a rebate for the amount of your prescription co-pay (up to $20), enclose this certificate and the ORIGINAL pharmacy receipt in an envelope and mail to Allergan RESTASIS® Ophthalmic Emulsion $20 Rebate Program, P.O. Box 6513, West Caldwell, NJ 07007. Please allow 8 weeks for receipt of rebate check. Prescriptions dated more than 60 days prior to the postmark date of your submission will not be accepted. One rebate per consumer. Duplicates will not be accepted. See rebate certificate for expiration date. **Eligibility: Offer not valid for prescriptions reimbursed or paid under Medicare, Medicaid, or any similar federal or state healthcare program including any state medical or pharmaceutical assistance programs. Offer void where prohibited by law, taxed, or restricted. Amount of rebate not to exceed $20 or co-pay, whichever is less.** This certificate may not be reproduced and must accompany your request for a rebate. Offer good only for one prescription of RESTASIS® Ophthalmic Emulsion and only in the USA and Puerto Rico. Allergan, Inc. reserves the right to rescind, revoke, and amend this offer without notice. You are responsible for reporting receipt of a rebate to any private insurer that pays for, or reimburses you for, any part of the prescription filled, using this certificate.

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- MS
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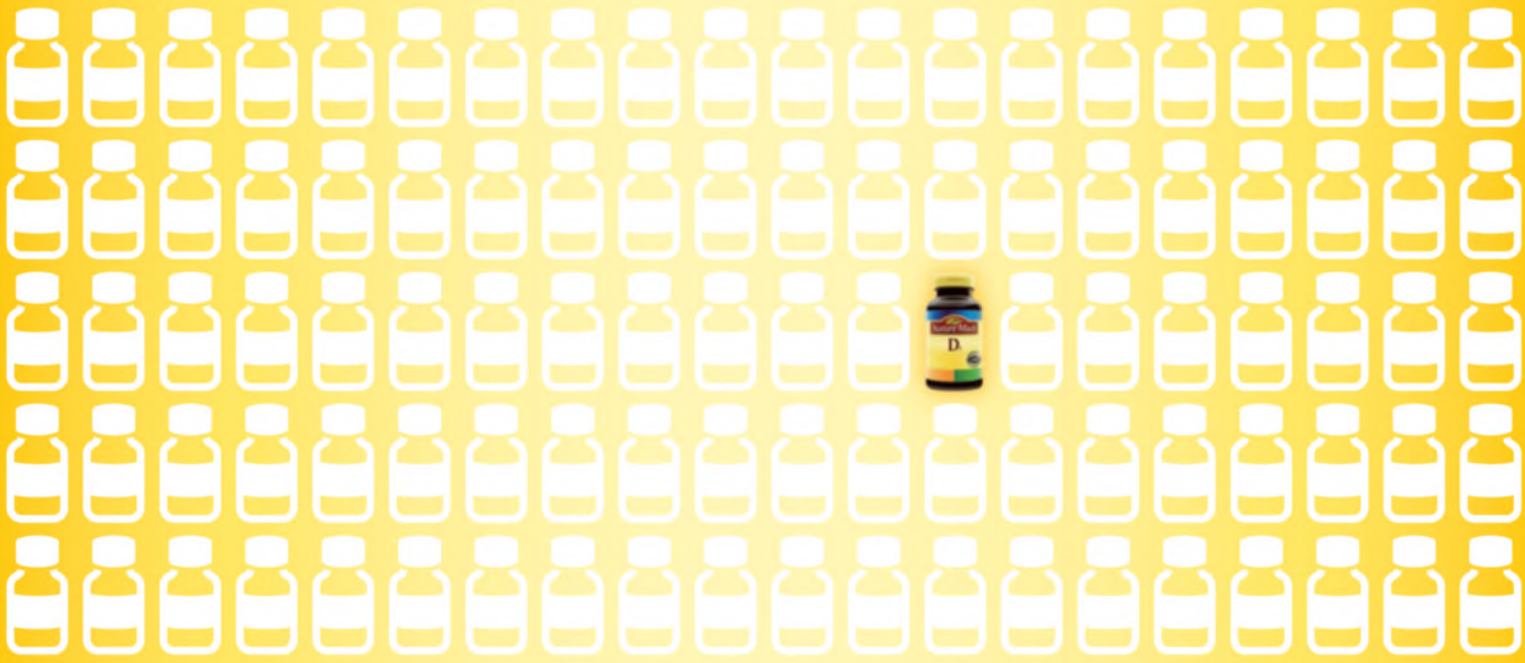


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AN AMAZING COLOR
This turquoise update on Coco Chanel's pile of pearls flatters all skin tones (and all ages).

DRAMA WITHOUT BLING
It's hard to find an inexpensive statement necklace these days that isn't covered in acrylic gems. Here, seven cascading layers of different lengths and bead sizes strike a more sophisticated note.

GOES WITH EVERYTHING
Jeans, work outfits, cocktail shifts—this style will complement and elevate them all.

Bold Beaded Strands necklace, $28.50; only at *southernliving.com/necklace* SL

STYLING: MARY BETH WETZEL

by LAUREN FERGUSON ~ photograph by HECTOR SANCHEZ



Teal Appeal

Mother Nature would totally approve of these all-natural beauty buys

1. **NONTOXIC POLISH** Bright color minus the scary polish additives (like formaldehyde). **She Drives Me Crazy,** $18; *deborahlippmann.com*
2. **SKIN BALM** Totable dose of soothing lavender and jojoba oil. **Skin Serenity Balm,** $24; *buddhanose.com*
3. **RICH MOISTURIZER** Sugarcane glycolic acid fights dullness. **Dandelion Face Crème,** $44; *norabloom.com*
4. **VOLUMIZER** A salon-worthy product (lovely scent, pretty packaging) with a drugstore price. **Ken Paves You Are Beautiful Volumizing Whip,** $15.98, *walmart.com*
5. **NIGHT CREAM** Lychee and watermelon hydrate skin. **Make a Difference Night,** $41; *origins.com*
6. **BLEMISH FIGHTER** Helps clear up spots in three days. **Blemish Gel,** $44; *koraorganics.com*
7. **HAIR SERUM** Seals damaged ends for healthier locks. **Pureology Strength Cure Split End Salve,** $28; *ulta.com*
8. **PERFUME OIL** Work into ends of hair for longer-lasting scent. **Argonaut,** $45; *itsastilllife.bigcartel.com*
9. **BATH BOMB** With vitamin E to heal sun-damaged skin. **Hugo Naturals Fizzy Bath Bomb,** $3.99; *vitaminlife.com*

STYLING: CAROLINE M. CUNNINGHAM

by ASHLEY RIDDLE WILLIAMS ~ photograph by HECTOR SANCHEZ

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1. "I like to bring drama with at least one accessory. A tassel necklace gives me that West Texas feel I love." **Vince Camuto Fringe Necklace,** $58; *dillards.com*

2. "Plaid shirts are a classic staple. Find the right one and you'll wear it forever." **Tommy Hilfiger Fluid Flannel Shirt,** $99.50; *tommy.com*

3. "Loomed makes the softest wraps. You can wear one as a shawl, use it as a blanket, or even drape it over a chair to decorate your home." **Sea Breeze Pestamel,** $55; *loomednola.com*

4. "This swingy skirt has shape while still being loose, which makes it extra flattering." **Button-Front Midi Skirt,** $138; *madewell.com*

5. "Booties with zippers are easy to slide on, and they are a steal at under $100." **Rilee Boot,** $89; *amazon.com*

YOU CAN MAKE THIS!

Whip up a summery belt for under $10 with about 2 yards of cotton rope wrapped twice around the waist and wooden beads knotted at the ends.

Campfire Chic

*Editor-at-Large **Jenna Bush Hager** masters outdoor ruggedness with a lady's touch*



"As a kid, I went to Camp Longhorn in Texas. There's nothing like s'mores around the fire."

STYLING: MARY BETH WETZEL; PORTRAIT: DAVID A. LAND

photograph by HECTOR SANCHEZ

FOR FLYAWAYS

These dryer sheet-like wonder tools are no joke—just swipe through hair to tame any wild strays and boost shine. **Redken Frizz Dismiss FPF 10 Fly-Away Fix,** $25 for 50 sheets; *ulta.com*

FOR OOMPH

Actress Salma Hayek was inspired by her grandmother to create a line of products, including this volumizer that smells as good as it makes your hair look. **Nuance Salma Hayek Texture Enhancing Finishing Spray,** $12.99; *cvs.com*

FOR SHINY ENDS

Unlike dry shampoos, which help clean roots, dry conditioners smooth ends for that just-blown-out polish. **Eva NYC Forget Me Knot Dry Conditioner,** $11.99; *ulta.com*

FOR STATIC & FRIZZ

Created by a team of seasoned stylists, R+Co's new frizz fighter is one of the best on the scene. Spray 6 inches from hair, and brush through. **Foil Frizz + Static Control Spray,** $27; *randco.com*

FOR OILY ROOTS

The spray goes on wet but dries quickly for shine-free texture that lasts. Work it in with your fingertips to avoid a powdery look. **Batiste Dry Shampoo in Floral Essences,** $7.99; *walgreens.com*



Third-Day Hair Savers

Tame summer hair problems and extend the life of your blowout

STYLING: CAROLINE M. CUNNINGHAM

by PATRICIA SHANNON ~ photograph by HECTOR SANCHEZ



"I find a brand I like and stick to it. This Aveeno lotion goes on smooth and soaks in fast." **Daily Moisturizing Lotion,** $8.49; *target.com*

TIPS FROM A

North Carolina Style Setter

Musician and Greensboro native ***Rhiannon Giddens*** *shares her no-stress strategy for looking radiant*





"I'll go weeks without washing my hair. The less I mess with it, the less oily it gets. When I do wash, I go for a conditioning shampoo." **Moisture Repair Shampoo,** $21.80; *moroccanoil.com*



"We worked with Florida-based Stella Urban to print my lyrics on their jewelry. This one says 'Tomorrow Is My Turn'—the name of my new album." **Affirmation Bangle,** $60; *stellaurban.etsy.com*



"Burt's Bees does things right. Most days, the only thing I wear on my lips is balm." **Replenishing Lip Balm,** $3.30; *burtsbees.com*

"I'm such an advocate for doing less with beauty—stick to what you need. My approach is 'If it ain't broke, don't fix it.'"

—RHIANNON GIDDENS



"Because I'm a banjo player, my nails are part of my instrument. I have to keep the index nail on my right hand long, and I can't have any snags." **Paul & Joe Emery Board,** $5; *amazon.com*

STYLING: CAROLINE M. CUNNINGHAM; PORTRAIT: COURTESY DAN WINTERS/CONCERTED EFFORTS

by STEPHANIE GRANADA ~ photographs by HECTOR SANCHEZ

Southern Living®

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YOUR LOCAL'S GUIDE TO ALL POINTS SOUTH



Late summer is the best time for Maryland crabs.

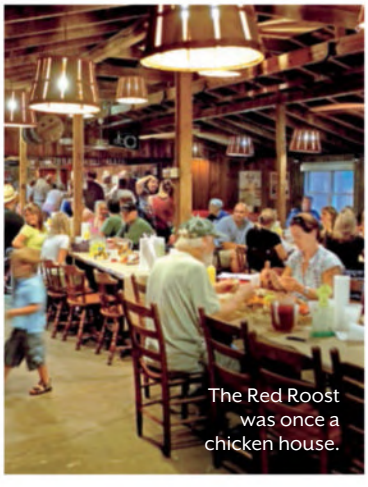
MARYLAND'S BEST CRAB SHACKS

IT'S PEAK SEASON ALONG THE EASTERN SHORE. HERE'S YOUR GUIDE TO OUR GO-TO JOINTS

by TRAVIS M. ANDREWS ~ photographs by DAVID HILLEGAS



No mayo necessary.



The Red Roost was once a chicken house.



The Inn at Perry Cabin offers half-day to five-day sailing lessons.

OLD BAY PRIMER

If you've never shaken Old Bay seasoning onto crabmeat, you've never really eaten crab. Last year, the Baltimore-based company sold nearly 5 million pounds of the herb-and-spice mix. It's popular on everything from pizza and fries to eggs and popcorn. Flying Dog Brewery in Frederick, Maryland, uses it to add punch to a brew named Dead Rise. Ellicott City's Sweet Cascades Chocolatier mixes the seasoning into its crab-shaped chocolates. The Charmery in Baltimore even churns up scoops of Old Bay Caramel ice cream. But Old Bay has one true soulmate: crabs.



PRODUCT: ALISON MIKSCH

THERE'S NO SUCH THING as a perfect bushel of crabs," says restaurateur Albert Levy, who watches the sun rise over the Chesapeake Bay each morning as he sorts through freshly caught crustaceans to serve in his Ocean City, Maryland, restaurant, the Crab Bag. Watermen from Berlin, Smith Island, Crisfield, and other surrounding towns venture out into the darkness before dawn to scrape the bottom of the Bay for blue crabs, which Levy transforms into steamed crabs, crab cakes, crab dip, and more. From June to December, the crustaceans are a way of life on the Chesapeake. Levy even recalls a children's softball team named the Crisfield Crabbers. "That kind of sums up how much people love them," he says. There's even an official Blue Crab Scenic Byway, a 210-mile loop around the Delmarva Peninsula. Though fishermen harvest blue crabs from April 1 to December 15, Levy says they're fattest during late summer as they prepare to hibernate. Before they do, though, you can find them readily across the coast. So grab your wooden hammers and get cracking at some of the best crab shacks, dives, taverns, and bistros along the Maryland shore.


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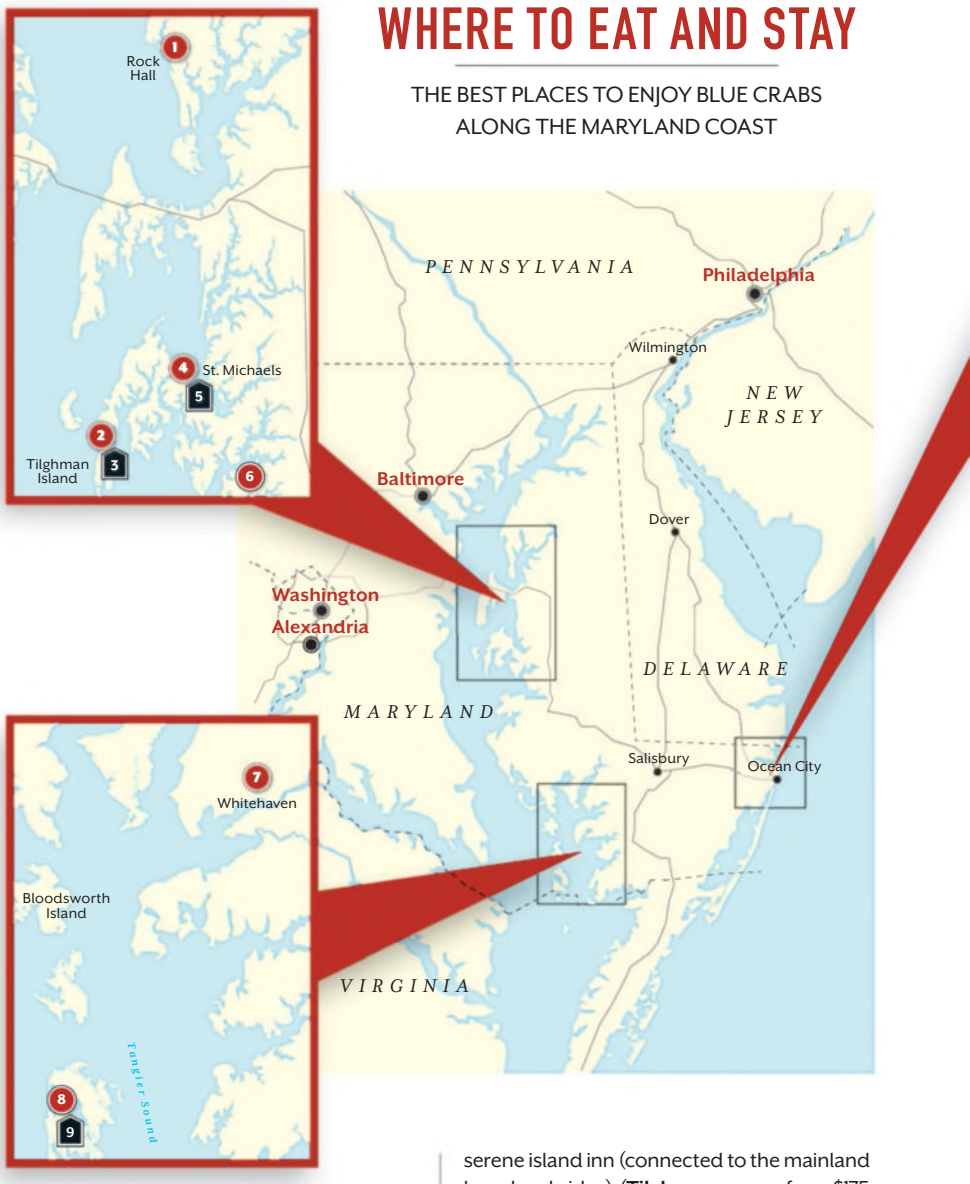
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WHERE TO EAT AND STAY

THE BEST PLACES TO ENJOY BLUE CRABS ALONG THE MARYLAND COAST



1 **Waterman's Crab House** With live music and excellent garlic crabs—clusters of steamed crabmeat drenched in garlic butter. (**Rock Hall;** *watermanscrabhouse.com*)

2 **Mike & Eric's Bay Hundred Restaurant** Located at the Tilghman Island Inn, it has twists on traditional dishes, like crab jubilee: a crab salad with mangos, onions, tomatoes, and jalapeños atop raspberry jam.

3 **Tilghman Island Inn** Play tennis, kayak, or watch the Bay drift silently by at this serene island inn (connected to the mainland by a drawbridge). (**Tilghman,** rooms from $175; *tilghmanislandinn.com*)

4 **208 Talbot** This tavern-style restaurant enhances European dishes with the crustacean. Try the Parmesan risotto, loaded with sweet lump crabmeat and lemony *beurre blanc*—plus shrimp, lobster, and sea scallops. (**St. Michaels;** *208talbot.com*)

5 **Inn at Perry Cabin** This Colonial mansion sits on the Miles River. Enjoy the spa, flower-lined pool, and three sailing yachts (available for lessons in the inn's Sailing Academy). (**St. Michaels,** rooms from $395; *belmond.com*)



6 **Schooners** Sit at one of the wooden picnic tables overlooking Town Creek and eat crab cakes that swap filler for more crab. (**Oxford;** *schoonersonthecreek.com*)

7 **The Red Roost** The endless (really, unlimited) steamed crab platter has clam strips, shrimp, fries, and fried chicken. (**Whitehaven;** *theredroost.com*)

8 **Bayside Inn Restaurant** This waterfront cottage sits on Smith Island, 12 miles into the Chesapeake Bay, accessible only by boat. Enjoy a respite from modern life on the porch with a platter of fried soft-shell crab. (**Ewell;** *410/425-2771*)

9 **Smith Island Inn** The inn will arrange a ferry to this quiet retreat of fewer than 300 locals, mostly crabbers. (**Ewell,** rooms from $125; *smithislandinn.com*)

10 **Crab Bag** Ideal for traditional peelers. The local shack, open until 2 a.m., has all-you-can-eat platters of steamed blue crabs. (**Ocean City;** *thecrabbag.com*)

11 **The Lighthouse Club Hotel** Near the beach, this converted lighthouse has hot tubs and a waterside deck. (**Fager's Island,** rooms from $108; *fagers.com*)

12 **On the Bay Seafood** Dig your toes into a sand-covered patio, and try Crab Clusters, chunks of deep-fried soft-shells served with drawn butter. (**Ocean City;** *onthebayseafood.net*)

13 **Crabs To Go** Enjoy soft pretzels with Cheddar cheese and crab dip on the patio. (**Ocean City;** *crabstogo.com*)

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The Cotton Queen

Entrepreneur Natalie Chanin gives old-fashioned values new life

NATALIE CHANIN was invited to a fashion-industry party in New York. She had no money and nothing to wear, but she wanted to arrive in something special. So she improvised: "I took old T-shirts that I had gotten from Goodwill, cut them up, and sewed them back together." Partygoers crossed the room to study, touch, and compliment her intricately stitched shirt. It was a huge hit. After that party, she started sewing one shirt by hand each day. Then she started looking into how her needlework could be created



MARY MARGARET CHAMBLISS

by ASHLEY RIDDLE WILLIAMS



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on a larger scale. "Every manufacturer I approached was confused—they couldn't replicate that elaborately embroidered technique with a machine," Natalie says, so she turned to her home state of Alabama to find the right skill set for the job. "I realized that the stitch was a lot like a quilting stitch—and that I knew people who could do it by hand." In 2001, she embarked on a two-fold plan. Part one was to have these artisans create 200 T-shirts. Part two was to film a documentary *(Stitch)* about the sewers themselves. When *Vogue* magazine wrote about the collection—Project Alabama—and Barneys put it in stores, the one-time concept evolved into what is now Alabama Chanin.

Natalie jokingly says the collection came to life because "one of our sewers prayed it into existence."

> "My grandparents taught me that everything is worth something, and you throw nothing away."

Today, her business includes clothing, home goods, books, DIY kits, a full calendar of sewing workshops, and a cafe/boutique. All of it abides by the same principle: Support local, sustainable, and handmade products.

Like most of rural America in the 1960s, Natalie's upbringing didn't give her much exposure to art history or creative education. "I went to the art school of *Pinkie* and *The Blue Boy*," she quips, referring to the mass-produced 18th-century britches-and-bonnet portrait prints that hung in her childhood bedroom. "Everybody in town had them, all bought from the same local furniture store," she recalls.

"I spent a lot of time in the attic playing dress-up in my grandmother's clothes—the ones she had made. As a child, it was always my aspiration to grow into those clothes," Natalie says. Resourcefulness, combined with a do-it-yourself attitude, was simply a way of life for Natalie's grandparents. "They taught me that everything is worth something, and you throw nothing away."

While fast fashion brands concentrate on the bottom line, trying to keep up with America's demand for more stuff at lower prices, Natalie and other advocates of the "slow fashion movement" focus on establishing a supply-chain-friendly process. "Making these products doesn't begin and end in this building. There are farmers in Texas and knitting mills in North Carolina," she explains. "When I see a $5 T-shirt, I wonder what the people along the supply chain were paid. Even if we aren't paying for it, somebody somewhere is."

Natalie also insists on using organic American cotton. "People told us that using organic cotton produced entirely in the U.S. just couldn't be done. But that's not true at all. It just can't be done the same way that people have always done it," she says.

She and fellow Florence designer Billy Reid proved that it could be done— right on their own soil. The duo planted, harvested, and ultimately made clothing out of organic, non-GMO cotton grown in a field on the outskirts of town—seed-to-shelf, as they call it. While growing all her own cotton isn't realistic at the moment, she only sources from Southern farmers. "Isn't the right thing to do to support farmers in Texas?" she asks.

Natalie explains that, for some, cotton means soft clothes; for others, it means food on the table; and, for still others, it means far more. She says, "We [the South] have a very ugly history of cotton, and we live with the repercussions of that today. That ugly history is something that I carry on my back, but, hopefully, what we are doing is creating some little, tiny part of a new life."

She is fueled by social responsibility, and her clothing line, like the books and cafe, is merely an extension of her being.

NATALIE'S MUSES

People and Places That Inspire Her

Dust-to-Digital, Storytellers

ATLANTA, GA



"*Making Pictures: Three for a Dime,* is a book about a rural Arkansas family in the 1930s that owned some portable photo studios. The photos in it inspired me so much that we developed an entire collection around it." *dust-digital.com*

Institute 193, Art Gallery

LEXINGTON, KY

"Institute 193 does such an amazing job discovering and promoting wonderful artists that may otherwise go unseen. Each one they find really has a unique story to tell. I'm constantly looking to them to find my new favorite talents." *institute193.org*



Tom Hendrix's Wall, Memorial

FLORENCE, AL

"This is **the largest unmortared wall in the U.S.**, but how it commemorates Tom's Yuchi Indian great-great-grandmother's journey during the Trail of Tears is what makes it so intensely inspiring." *visitflorenceal.com*

R.C. Hagans, Artist

OPELIKA, AL



"I love his work. At Alabama Chanin, we use stenciling on our garments, so it is super inspiring to see how he elevates this simple craft to art." *rchagans.com*

FROM TOP: COURTESY DUST-TO-DIGITAL; COURTESY FLORENCE/LAUDERDALE TOURISM; COURTESY R.C. HAGANS

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"We Are One"

THE HORRIFIC SHOOTING THAT TOOK THE LIVES OF NINE CHURCHGOERS THREATENED TO RIP THE CITY OF CHARLESTON, SOUTH CAROLINA, APART. BUT BY RESPONDING WITH PUBLIC DISPLAYS OF COMPASSION, LOVE, AND UNITY, CHARLESTON HAS SHOWN US HOW TO MOVE FORWARD

"God still has a way of wringing good out of evil."

—DR. MARTIN LUTHER KING, JR., 1963
Eulogy for victims of the Birmingham church bombing



By Sid Evans

PHOTOGRAPHS BY DAN XELLER

“INSTEAD OF RIOTS, THERE WERE CHURCH SERVICES AND VIGILS ALL OVER TOWN.”



Saturday 2:05 p.m.: People line up to pay their respects at Emanuel African Methodist Episcopal Church.



Saturday 1:04 p.m.: Within 48 hours, hundreds of flowers were piled outside the church.

I WAS ON SUMMER VACATION with my family in Charleston when I heard the news. It was early Thursday morning, June 18, and my wife sat up in bed, looking at her phone. "Oh my God," she said. "Somebody shot nine people at a church downtown."

Soon the horrible details emerged: It happened at Emanuel African Methodist Episcopal Church—"Mother Emanuel," the oldest AME church in the South, a gorgeous historic building I had often driven past when I lived in Charleston. The suspect had sat with parishioners in a Bible study for about an hour before he started shooting. The victims were all African-American, ranging in age from 26 to 87 and in vocation from pastor to poet. Their names and faces appeared on TV screens and social media, and suddenly the crime was that much more personal and painful. Nine innocent people—Cynthia Hurd; Susie Jackson; Ethel Lee Lance; DePayne Middleton-Doctor; Clementa Pinckney; Tywanza Sanders; Daniel Lee Simmons, Sr.; Sharonda Coleman-Singleton; and Myra Thompson—had suddenly been taken away by an unthinkable act of violence. The police chief was calling it a hate crime. A racist manifesto turned up, and then a report that the suspect had told a friend he wanted to "start a civil war." But that's not what happened.

Almost immediately, the city of Charleston came together with a midday prayer service at Morris Brown AME Church, just a few blocks from Mother Emanuel. There were impassioned calls for unity from Mayor Joe Riley, Gov. Nikki Haley, and the Rt. Rev. John Richard Bryant, who said, "The young man picked the wrong place."

But the tone was set in the most powerful terms by relatives of the victims at a bond hearing on Friday morning, when they were allowed to speak directly to the suspect. "You took something very



Sunday 10:49 a.m.: Outside Emanuel AME Church, a man listens to a broadcast of the first service after the shooting.



Sunday 10:44 a.m.: A family joins the Emanuel congregation in prayer.



"THAT NIGHT, 2,000 TO 3,000 PEOPLE WERE EXPECTED AT THE RAVENEL BRIDGE. MORE THAN 15,000 SHOWED UP."

Sunday 8:29 p.m.: Thousands gather on the Ravenel Bridge as a show of strength and unity.

RICHARD ELLIS

precious away from me," said Nadine Collier, daughter of Ethel Lee Lance. "I will never talk to her ever again. I will never be able to hold her again. But I forgive you. And have mercy on your soul." One by one, they spoke to the young man of forgiveness, even as their voices shook with grief.

From that moment on, there seemed to be an outpouring of raw emotion, love, compassion, and unity that took over the streets of Charleston. Instead of riots, there were services and vigils at churches and other public spaces all over town. At the College of Charleston's TD Arena, thousands gathered on Friday night to stand together hand in hand and pray for healing. Ministers from all over the South showed up like firefighters to a fire.

On Saturday afternoon, my family joined a group of several hundred gathered at Wragg Mall, steps from the historic Aiken-Rhett House, under a canopy of live oaks. We listened to an African-American woman sing spirituals through a megaphone, and then we marched in silence down to Mother Emanuel, her white walls seeming to rise up forever into a blue sky, and left flowers to honor the victims. Even in the midst of all that pain, there was a sense of togetherness you could see in black and white.

On Sunday morning, every church in the Holy City was ringing its bells at 10 a.m., so I drove downtown to listen. To be honest, it sounded a lot like every Sunday in Charleston, but what really struck me was that more than 100 churches all over the country had chimed in. The people of Charleston were sending a message of peace and reconciliation, and they were doing so with church bells.

That night, 2,000 to 3,000 people were expected to join hands over the Ravenel Bridge as a sign of unity. According to some estimates, more than 15,000 showed up. They walked together across the footbridge, high over the Cooper River; sang "This Little Light of Mine"; and chanted, "We are one," over and over. There was a nine-minute moment of silence.

It's hard for an average person to know how to respond to a tragedy like this with anything but tears, anger, and despair. My heart hurts for those families and the community of Mother Emanuel. But I see hope in the good people of Charleston. I see hope.

THE 2015 A. HAYS TOWN AWARD*

HONORS

THE PRESERVATION RESOURCE CENTER

AND THE

COMEBACK COTTAGES OF NEW ORLEANS

*Our **A. HAYS TOWN AWARD** recognizes the people and organizations who have dedicated themselves to upholding classic Southern architecture.

Since 1974, New Orleans' PRC has been revitalizing entire neighborhoods with grassroots restoration work—expanding their efforts with each year. On the 10th anniversary of Hurricane Katrina, Julia Reed checks in on the revitalization of the Holy Cross neighborhood of the Lower Ninth Ward

PRODUCED BY **ZOË GOWEN** *PHOTOGRAPHS BY* **HECTOR SANCHEZ**



In June 2014, Katie Chosa and Andy Franklin bought their first home —a circa-1900 single shotgun house in Holy Cross renovated by the PRC. "It's like a brand-new house in a historic shell," Katie says.

PROP STYLING: BUFFY HARGETT MILLER; LANDSCAPE STYLING: FLEUR DE LIS LANDSCAPING

IN 1974, when the Preservation Resource Center was founded, New Orleans was at a turning point. The urban population had peaked in 1960, and some neighborhoods were spottily inhabited. Sleek office buildings, fueled by the short-lived oil boom, were going up on Poydras Street, and historic buildings were being bulldozed for parking lots. Nearby, Julia Row, a spectacular collection of 13 pre-Civil War town houses, was now dubbed "Skid Row," and on St. Charles Avenue, buildings were being razed at such a pace that activists demanded a moratorium.



The foundation piers of this single shotgun house collapsed, but the whole home was rebuilt with the salvaged materials.



"People were not only alarmed by what was happening, they'd started to get organized," says Patty Gay, the PRC's director since 1978. Consciousness had been raised in part by the passage of the National Historic Preservation Act in 1965—and the subsequent formation of local historic districts. The entire French Quarter was declared a National Historic Landmark, but there'd been heroic victories as early as 1906, when activists rallied to save the Cabildo, a rare relic of the city's Spanish regime.

From its inception, what set the PRC apart was its holistic approach. "The PRC looks at the preservation of neighborhoods and culture as well as architecture," says Jack Davis, a former New Orleans newspaper editor and trustee emeritus of the National Trust for Historic Preservation. "Its objective is to have healthy communities, not just an inventory of old buildings."

Early on, the organization learned the value of reclaiming even one or two properties in a blighted area. In what Gay describes as the PRC's "first real victory," it not only purchased and restored one of the Julia Row town houses but also established its headquarters there. Today the neighborhood is a bustling mix of

THE PEOPLE OF PROGRESS

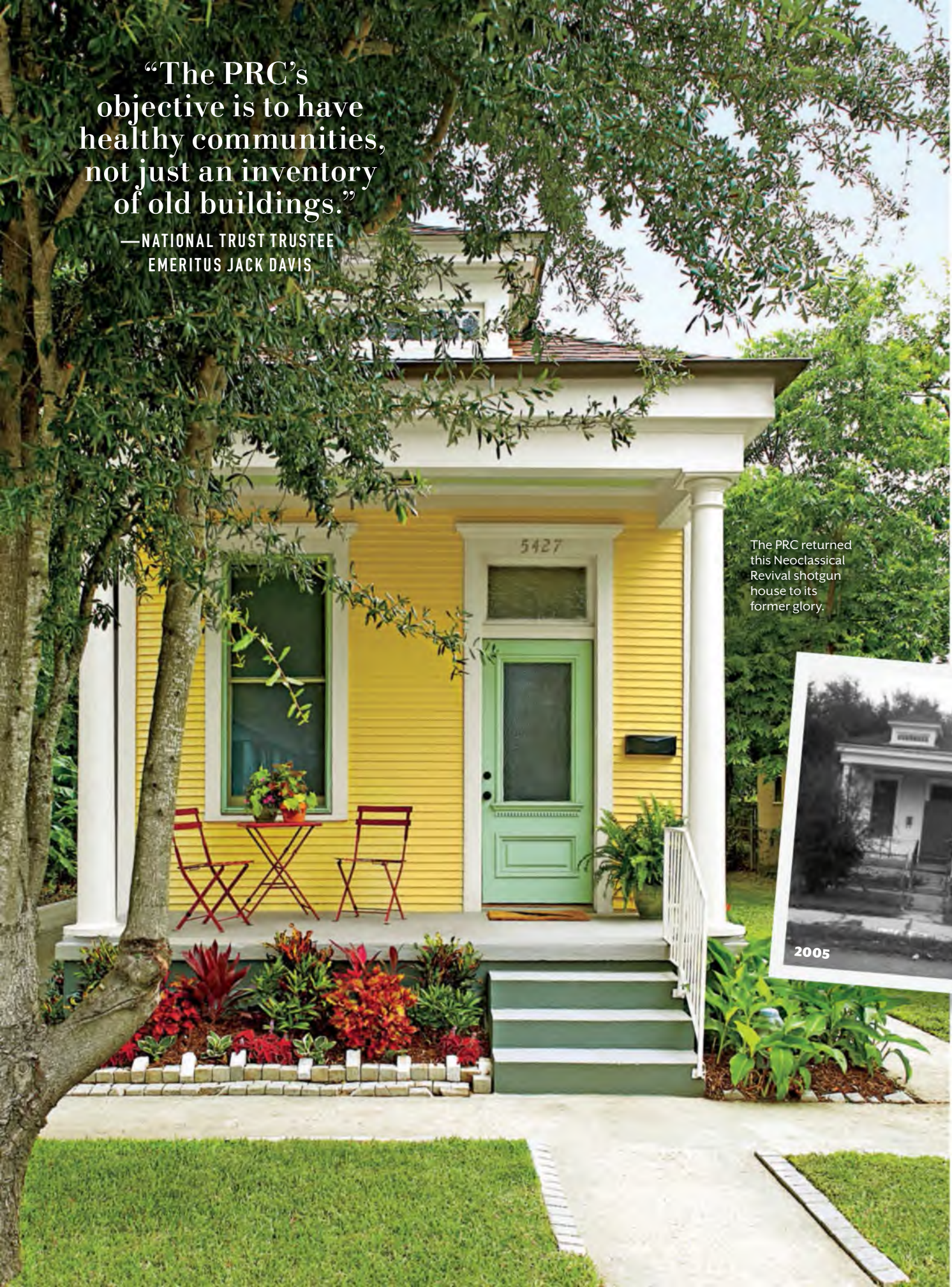
Rashida Ferdinand

FOUNDER/EXECUTIVE DIRECTOR OF SANKOFA COMMUNITY DEVELOPMENT CORPORATION



"We founded Sankofa in 2008 to improve the Lower Ninth Ward by providing a marketplace on St. Claude Avenue filled with information people needed to help sustain our community. The PRC partnered with us to encourage people to get back into their homes. Our organizations have similar missions: to rebuild the neighborhoods with a better economy, a stronger population, and improved quality of life. Now we have a real headquarters here that PRC renovated for us."





"The PRC's objective is to have healthy communities, not just an inventory of old buildings."

—NATIONAL TRUST TRUSTEE EMERITUS JACK DAVIS

The PRC returned this Neoclassical Revival shotgun house to its former glory.



Crushed by a 60-ton pecan tree, this 1870s double shotgun house was the PRC's first post-storm success. Now it's home to famed trombonist Freddie Lonzo and his wife, Nanci McVille. They call it the "Sunset House" for its clear views of the Mississippi River.

"We want long-term owners, not flippers."

—PRC COMMUNICATIONS SPECIALIST MARY HEWES



residential properties, James Beard Foundation Award-winning restaurants, and nationally known art galleries.

The group's next target, the Lower Garden District, where a whole block of houses sat empty, prompted the creation of two of the PRC's signature programs. Operation Comeback acquires "hopeless" properties, fixes them up using historically accurate methods, and sells them for below-market prices. "We're more willing to work with buyers," says Mary Hewes, PRC communications specialist. "We hand-hold; we give them extra time to secure funding. We want long-term owners, not flippers." Rebuilding Together helps disadvantaged folks—including the elderly, veterans, and single heads of households—stay in the houses they've already got, chiefly by making repairs or renovations the owners can't afford. Other impactful programs include workshops to educate renovators and first-time home buyers.

By 2002, the PRC's focus had moved to Holy Cross, part of the now-fabled Lower Ninth Ward. In the three years before Katrina, the PRC acquired and renovated four homes, three of which had already sold. Days before the storm, the cover of the center's magazine,

THE PEOPLE OF PROGRESS

Naydja and Adolph Bynum

PRESERVATIONISTS LIVING AND WORKING IN THE TREMÉ NEIGHBORHOOD SINCE THE 1990S



"After we did our first two houses, Patty Gay stopped and asked Adolph if he knew he was a preservationist," says Naydja. "She saw that he had the heart to do this and taught him more. They helped us recognize a gable, a gingerbread detail, the correct shutter colors. Through them, we realized the importance of our architecture—it's equivalent to the gumbo, the people, and the music in this city. It's been a real education with them."



THE PRC'S MILESTONES

Charting 41 years of citywide preservation wins

1 **1974** | Members of the Junior League of New Orleans found the PRC.

2 **1976** | Restoration of the Center's new headquarters at 604 Julia Street sparks the revitalization of the Central Business District.

3 **1980** | The Preservation Easement begins in Algiers Point, granting owners tax breaks for maintaining original exterior architecture.

4 **1988** | Operation Comeback and Rebuilding Together New Orleans launch.

5 **1990** | "Live in a Landmark" tours attract potential homeowners to historic neighborhoods.

6 **1998** | The PRC moves its headquarters to the Leeds Foundry, and growth follows.

7 **1999** | A partnership with the African-American Heritage Preservation Program forms the Jazz Heritage Program. To date, 60 musicians' homes have been designated with plaques.

8 **2000** | Children's education programs begin in Jackson Square, raising awareness for both architecture and jobs in the field.

9 **2005** | Katrina floods over three-fourths of the city. The PRC quickly comes to the aid of returning homeowners.

10 **2015** | A "Keep Canal Historic" campaign mandates appropriate development amid the city's rapid post-storm growth.



The PRC converted this dual-owner double shotgun house into a single-owner home without changing the facade.



Preservation in Print, had been mocked up with a photo of the fourth house. The headline: "Everything's Fine in the Lower Nine."

By early morning, August 31, 2005, the world knew that everything was tragically, epically far from fine in the hardest hit Lower Nine, so called because the Industrial Canal (completed in 1923) separated the space from the rest of the Ninth Ward. "We weren't about to abandon Holy Cross," says Gay. The PRC acted quickly to rebuild damaged houses and put them back into use. Today more than 100 Holy Cross houses have been rebuilt by the PRC.

Likewise, in hard-hit neighborhoods throughout the city, Rebuilding Together quietly did what FEMA couldn't—it helped folks navigate the crazy paperwork and organized volunteers (who were now fixing roofs and raising foundations rather than simply installing the odd wheelchair ramp) so that exiled homeowners could return to their homes. Information regarding grants and tax credits that the organization had long disseminated became not just useful but also crucial.

In the end, every one of the PRC's programs seemed as though it had been conceived to cope with such a tragedy. And in a way, it had. Gay and her colleagues came together when the city was in danger of losing its bricks-and-mortar heritage. They knew then that if the architecture disappeared, if the neighborhoods fell apart, the very soul of the city would also vanish. Thirty years later, the risk was even more dire, but they were prepared. "The main thrust of their recovery effort," says Davis, "has been to get people to live here, to move into neighborhoods that would otherwise be in jeopardy." As it happens, it's the very same mission they've had all along.

THE PEOPLE OF PROGRESS

Harold Lyons

VETERAN AND RETIRED ELECTRICIAN, LIVING IN THE GENTILLY NEIGHBORHOOD SINCE 1971



"I returned two weeks after the storm to nothing but a house standing in 5 feet of water. There weren't even birds here. I lived on a cruise ship for nine months and then a FEMA trailer for three years. I couldn't get answers from anyone about the FEMA money, but I lucked out when the PRC found me. They coordinated volunteers for all the construction, and I kept a scrapbook of everything. It helps people relate to how bad things really were and how many people helped me."

Despite severe storm damage, this 1900s Victorian still retains its original heart-pine floors, brick fireplace, and wood wainscot.



THE *SOUTHERN LIVING* IDEA HOUSE 2015

MAKE YOUR HOUSE A HOME



AMERICA'S REIGNING QUEEN OF DECORATING, BUNNY WILLIAMS, RETURNS TO HER HOMETOWN OF CHARLOTTESVILLE, VIRGINIA, TO DESIGN A CHARMING FARMHOUSE WITH ROSNEY CO. ARCHITECTS AT BUNDORAN FARM, A DEVELOPMENT THAT VALUES NATURE

by **ZOË GOWEN** ~ *photographs by* **LAUREY W. GLENN** ~ *styling by* **HEATHER CHADDUCK HILLEGAS** *and* **ELLY POSTON**

SCENIC: CHRIS ELLENBOGEN



A columned portico welcomes visitors into the home.

"Your home should be the most comfortable place you can imagine," says Bunny Williams. And beautiful, of course. Welcome to our 2015 Idea House, built by Rosney Co. Architects of Charlottesville, and set in the nine-year-old, 2,300-acre conservation community of Bundoran Farm. We asked Bunny to do what she does best, so we could document every idea and tip needed for you to create the gracious home of your dreams. Read on for the frankest Southern design advice we've had to offer in all of our 49 years.



FOYER

BE PRACTICAL

"My mother always had a **red Oriental rug** [like this one] in our front hall to take Virginia's dark red clay soil off your feet," Bunny says. "She'd say, 'Look at the color of your soil, and get a rug with that background.' " To round out the entry, Bunny also advises **having a big table and a vase** to hold fresh flowers or branches.



LIBRARY

DIGNIFY THE MAN CAVE

"Heart-pine paneled rooms are ubiquitous in old farmhouses," says Rosney Co. "But avoid the glossy, honey-colored finishes from the eighties. Most wood can be restained." Bunny says to think of the room as an "elegant man cave." She insisted on having a **TV (behind the leopard-print armchair),** because "most husbands watch football." There's also **seating for a crowd.** "The best sofa both is comfortable and fits the proportions of the room." This one is a copy of her husband John's favorite sofa.

FABRICS On sofa, **[1]** Judd Green, and on wooden armchair, **[2]** Cosma Blue; *leejofa.com*
RUG **[3]** Moose; *dash andalbert.com*
PAINT INSIDE BOOKCASE **[4]** Rosemary; *sherwin-williams.com*

PRODUCT STYLING: MARY BETH WETZEL


SW6187
Rosemary
4
3
Embrace Books
Shelves filled with books, not just objects, give a room character.

LIVING ROOM

LET THE WALLS TALK

A large room with soaring cathedral ceilings speaks to the views outside but also makes decorating tricky. "You've got to express the height," says Bunny. An 8-foot-tall, antique **English Regency mirror** above the sofa and a **medley of paintings hung museum style** fill the walls and keep eyes roving up. You also need a plan for furnishing such a large space. Here, a **Moroccan rug** is "a needed warm texture against such a high ceiling," says Bunny. **Two seating arrangements anchor the floorspace.** "To make sure that five or six people can have a good conversation, place a sofa that seats two or three with a chair on either side and another chair that can be pulled into the group." A **side table or lamp** accompanies each chair. "People always need a place to put down a drink, and they want a light for reading," says Bunny. **Using what could serve as a window seat as a table filled with objects** turns the windows (and the view) into a focal point.





Take a Tour!

OUR IDEA HOUSE IS OPEN TO VISITORS

Dates and times: June 27-December 27, 10 a.m.-4 p.m. Wednesday-Saturday and 12-4 p.m. Sunday. Admission: $15. To purchase tickets and catch a shuttle to the house, visit the Baldwin Center at Bundoran Farm, 5005 Edge Valley Road, North Garden, VA 22959.

BUNNY'S HOUSE RULES

"DECORATING IS WHAT MAKES A HOME COME ALIVE WITH PERSONALITY." HERE, SHE EXPOUNDS ON THE DETAILS.

INDULGE DOGS

"I always put the beds under tables, so a dog feels like it's in a little house. Faux-leopard beds are great because they don't show dirt." (Shown at right: Pillow Style Bed; *wallybed.com*)





EMBRACE COLOR

"It's important not to paint your house with a confusing riot of colors. I like to use a lot of soft, warm beiges to keep rooms coherent while giving them character." (Shown at left: walls, Steamed Milk, and trim, Pure White; *sherwin-williams.com*)

MAKE IT PERSONAL

"Don't buy the art that's in vogue; buy what interests you. Get what catches your eye at the antiques shop down the road. Come back home and put it out. A lot of people call this layering, but I just call it having fun."





PAIR UP OPPOSITES

"The play of an antique or traditional chair next to a modern table is what keeps a house very current. Contrast makes things interesting." (Shown at left: T42 Chair and Zigzag Drinks Table in Glossy Black Lacquer; *bunnywilliamshome.com*)

MEET THE DESIGNER

BUNNY WILLIAMS

New York City;
bunnywilliams.com

Despite a career in Manhattan, Bunny remains rooted in the South, particularly in Charlottesville, where she grew up. She credits a fortuitous trip to Dorothy Draper's then-recently redecorated Greenbrier resort—plus her always-hospitable mother and godmother—as great inspirations. "They cared about their houses, entertained, and were always welcoming to visitors." With the launch of a new fabric line with Lee Jofa, the expansion of her furniture business (Bunny Williams Home), and her collections with Ballard Designs and rugmaker Dash & Albert, we can all bring a little Bunny home.



PORTRAIT: JADE ALBERT


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LENNOX

Get Design Tips from a Pro

Bunny discusses her decorating process. *southernliving.com/2015ideahouse*



KITCHEN

KEEP IT TIMELESS

Bunny says, "When creating a classic white kitchen, be careful with the shade. It can't seem stark—it needs to be a **nice warm white."** Rosney Co. **modernized the typical rambling farmhouse floor plan** with an open kitchen in the center of the home. "There's no formal dining room in the house, just the eating area in the kitchen, which opens to the porches," they explain. "Think of the **island as the breakfast table."** Rather than max out counterspace, they maximized storage with two **side walls filled with floor-to-ceiling cabinets and appliances.** This also freed up two walls for windows and French doors. Wooden floors, limestone counters, off-white cabinetry (Estate Collection in Glacier Pewter; *wellborn.com*), and cream-colored walls "infuse the kitchen's modern design with a casual farmhouse feeling," says Rosney Co.

WALL AND TRIM PAINT [1] Creamy; *sherwin-williams.com*
COUNTERTOPS [2] Castille Beige honed limestone; *parisceramics.com*
HARDWARE [3] Geometric Rectangular Pull in Satin Nickel; *emtek.com*
CHAIR UPHOLSTERY [4] Heritage Denim (18010-0000); *sunbrella.com*

PRODUCT STYLING: MARY BETH WETZEL



Floor-to-ceiling cabinetry conceals the refrigerator on this wall and the pantry on the opposite wall.



For an unexpected centerpiece, try potted lettuces.



DINING ROOM

LIVE AND LET LIVE

"This is where everyone will really live," says Bunny, who insisted on **wavy glass-front cabinets so "you can't see in completely"** above a buffet counter on one wall. A TV hangs on the other. Plush chairs from Bunny's line surround a Georgia-made table (*tritterfeefer.com*), which Bunny set with blue-and-white plates inspired by her own china. **"Stick with one color to make collecting easier,"** she says.



Framed photos from Bunny's Ballard Designs collection help "disguise" the TV.

MUDROOM

ELEVATE STORAGE AREAS

"No one in my house ever actually hangs up a coat. They just drop it on a hook," says Bunny, who installed six **hooks** and two cubbies that line the back hall—**turning the hallway into a bona fide mudroom.** "In most of our homes, we design the 'support spaces'—like the laundry room and pantry—to connect in an **out-of-the-way location in the home.** We don't want them front and center, but they should not seem like a total afterthought," says Rosney Co. "In spaces like these, **really durable floors are essential."** Here, distressed limestone stands up to the traffic.



The Details
These plates add a pop of color and pattern to a hardworking space.

Bold Cushion
Add texture with a decorative pillow from the *Southern Living* Home Collection at Dillard's.



PANTRY

TRY A LITTLE BOLDNESS

"Navy cabinets and a ceramic graphite backsplash **dress up the pantry,** but the area is still functional," says Rosney Co. **Omitting doors on the upper cabinets** (Estate Collection in Bleu Bronze; *wellborn.com*) kept the room from feeling tight. "The area is off the back hall by the kitchen and living room. When guests see it, they know they can help themselves," says Bunny. Limestone counters, antique plates, and brass pineapples **brighten up the space.**

TILES Floors, **[1]** Bourgogne Claire Light Distressed Full Range limestone; countertops, **[2]** Castille Silver limestone; and backsplash, **[3]** Black Metal Subway Tile; all available through *parisceramics usa.com*
HARDWARE **[4]** Geometric Square Knob in Satin Nickel; *emtek.com*
TRIM PAINT **[5]** Inkwell; *sherwin-williams.com*



PRODUCT STYLING: MARY BETH WETZEL



2015 Idea House

31 DAYS OF IDEA HOUSE GIVEAWAYS!

Starting August 1, you can enter for a chance to win items from this house! Visit *southernliving.com/2015ideahouse* for more details.

MASTER BEDROOM

EMPLOY A NEUTRALITY PACT

"I used a lot of blues and browns in here to **keep it from feeling too feminine or too masculine,"** says Bunny. The toile on the club chairs drives the scheme, which is accentuated by the blue-and-beige-striped curtains (the only curtains hanging in the house). "In most rooms, I didn't want to detract from the view, but **in bedrooms you need to be able to control the light."** You also need a chair or two for sitting and **bedside tables that are actually big enough** to hold all of your things. A soft-blue upholstered bed, simply outfitted with a cream coverlet and white sheeting, keeps everything from getting too fussy. Bold botanicals hanging alongside a colorful abstract painting over the bed at first feel **mismatched but actually convey a true collector's authenticity.** Bunny also says, **"Flanking a picture with brackets** really adds to a room's decor."

CURTAINS [1] Milbourne Stripe Blue/Sand; *leejofa.com*
CHAIR [2] Bunny Williams' Camille Sky/Brown; *leejofa.com*
BENCH UPHOLSTERY [3] Wicklewood Brown/Oat; *leejofa.com*
BED UPHOLSTERY [4] Gauguin Linen Texture Wave; *brunschwig.com*





Timeless Toile
Bunny designed this pattern for her new collection with Lee Jofa.

For a quick bedding refresh, try a patterned throw or suzani.



Tailored Towels
Southern Living Home Collection, available at *dillards.com/southernliving*



PRODUCT STYLING: MARY BETH WETZEL

MASTER BATH

COORDINATE SPACES

The soft **blue walls** (Hinting Blue; *sherwin-williams.com*) echo the bedroom's color palette and pick up on the white marble's dark veining. Just as they did in the kitchen, the architects ran **cabinetry up the walls to maximize storage** in the separate vanities that sandwich the soaking tub. Bunny treated the bath like any other room, hanging a painting over the tub.

A Bamboo Bed

The designer recently added this and other beds to her Bunny Williams Home furniture line.

BOY'S BEDROOM

RELY ON BLUE AND WHITE

This nautical room has **the crispness of a blue blazer.** A **striped rug keeps it casual,** the round **mirror adds polish,** and the bamboo bed imparts that **hit of preppiness.** Bunny says, "This **room would work well for all ages."**

PAJAMA LOUNGE

INVITE TRUE RELAXATION

Connecting the two upstairs bedrooms and a bunk room is **an area for people to relax** that's located away from the busy downstairs. "Second-story rooms tend to be darker," says Bunny, "So **use more intense color and fabrics to brighten** them." Here, she chose vibrant and light-hearted apple greens and blues.





FABRICS On chair, **[1]** Haslam Leaf (*leejofa.com*); on sofa **[2]** Monk's Cloth Yangtze *(kravet.com)*
RUG **[3]** Max; *dashandalbert.com*
PAINT On walls, **[4]** Steamed Milk, on trim, **[5]** Ibis White; *sherwin-williams.com*

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GIRL'S BEDROOM & BATH

THINK BEYOND PINK

"Purple can be hard, but **lavender is great.** It **works with robin's-egg blue** and also **apple green.** If it's pale enough, it can even **be a neutral,"** says Bunny. Here, she fabricated a **valance to hang behind the bed** and **upholstered the headboard** with one of her new fabric designs. The green bed, chair, and sheet details contrast with the purple, while the coverlet's **orange tones pep up the palette**.

BATH TILES Countertops, [1] Suriname Grey honed limestone, and floors, [2] Grey Spanish and 3] White Spanish marble; all available from *paris ceramicsusa.com*
RUG [4] Bonnie Grey Woven Cotton; *dashandalbert.com*
FABRIC [5] Bunny Williams' Eloise Purple/Spice; *leejofa.com*
PAINT On walls, [6] Lady's Slipper, and on trim, [7] Lavender Wisp; *sherwin-williams.com*







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HOME



This 1½-story house is flanked by two chimneys.

EXTERIOR

BUILD FOR THE LANDSCAPE

"This is an **updated take on typical rural Southern farmhouses,"** explains Rosney Co. "Rather than white clapboard, we used taupe- and orange-toned **stone quarried in West Virginia**. This helps connect the house to its location in the foothills of the Blue Ridge Mountains." **Earthy details** like the charcoal standing-seam metal roof, green shutters, and putty-colored trim (Worldly Gray; *sherwin-williams.com*) **muffle the house's newness."** Most of the main areas connect to outdoor areas, and dormer windows **create a lot of space without much height.** "Lower houses fit better with the land," says Rosney Co.



These southeast-facing porches capture sunrises, filling the kitchen with morning light.



A vaulted ceiling echoes the adjacent living room's cathedral ceiling.

Nature's Shades

These wicker chair frames (Laurel Lounge Chair; *ballard designs.com*) remind Bunny of tree bark.



BUNDORAN FARM

Conservation Development

THE BACKGROUND: The Scott family, who lived and farmed Bundoran, turned to a conservation development for a solution that would help preserve these 2,300 acres of farmland.

THE PLAN: Natural Retreats bought the land with 90% of it in an agricultural easement that's sublet to working farmers and has an apple orchard. The community hosts natural resource classes for University of Virginia students. The remaining 10% is designated for residential building.

LIFE HERE: You can reap the benefits of agrarian life (peace and quiet!) without having to do the chores. Plus, you get a tax break on your land. *bundoranfarm.com*

The dining terrace provides another spot for alfresco meals.

MORE PHOTOS ONLINE!

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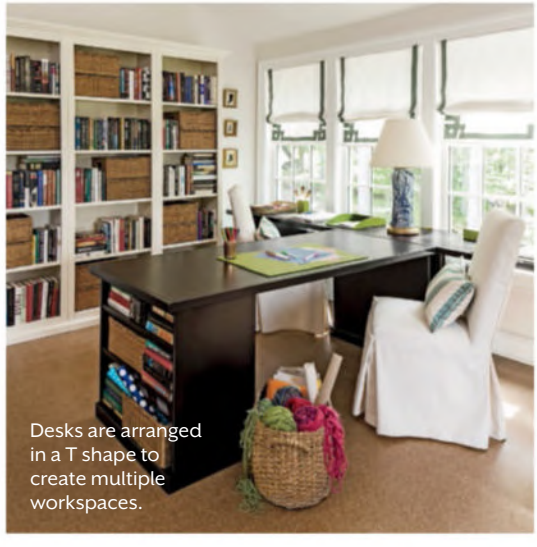
POTTING SHED

MARRY FORM WITH FUNCTION

A large **oversize soapstone sink** designed by Rosney Co. turns the dogtrot between the garage and back door into a **beautiful, utilitarian space.** "It's a great place to arrange flowers or to wash up before going inside," says Rosney Co. "We wanted to take full advantage of all the outdoor spaces in this house, and this open-air room really does that."



Ballard Designs' Manchester Apartment Sofa fits perfectly here.



Desks are arranged in a T shape to create multiple workspaces.

STUDIO

TACKLE A NEW HOBBY

Bunny designed a home studio/office in the mother-in-law suite above the garage. This space is a **place for hanging out and creating** (or just paying bills) and offers plenty of desk space, wall-to-wall bookshelves, and a small sofa where company can sit. **Cork flooring looks great and is a fraction** of the cost of hardwoods.


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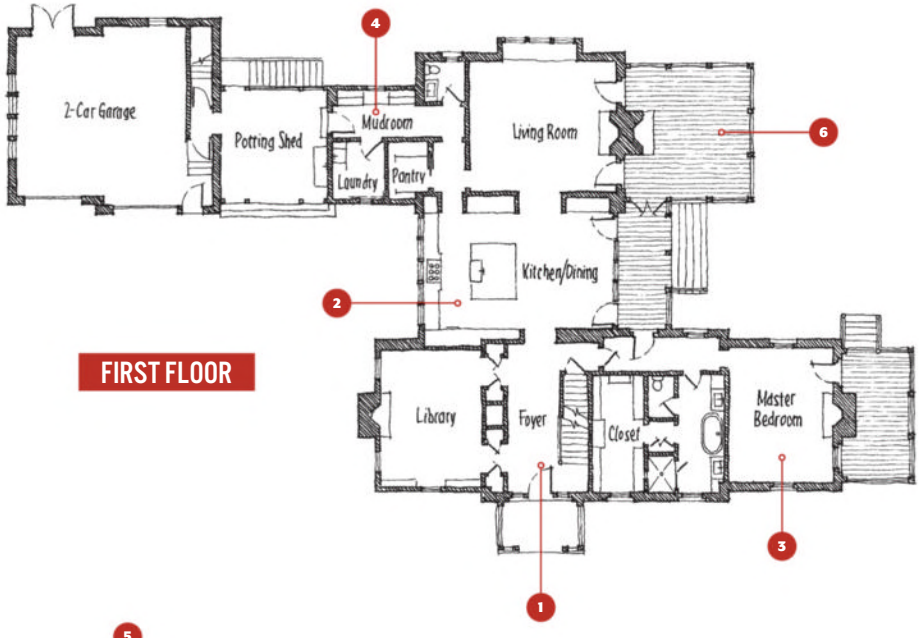
▶ We turned to our own Custom Builder Program to find Jayson Collier (a third-generation builder) of Summit Custom Homes. Find one in your area at *southernlivingcustombuilder.com.*

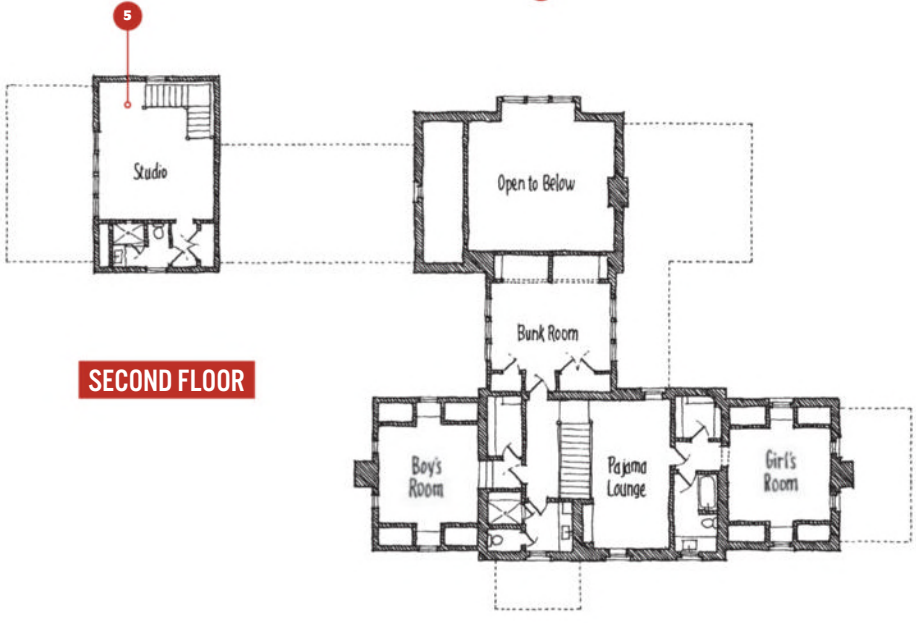
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Make a Move

▶ Discover other great neighborhoods like Bundoran Farm at *southernlivinginspiredcommunities.com.*





1. CENTRAL AXIS
A long "hall" running from the front door to the living room draws the view to the windows.

2. HUB ZONE
The kitchen is divided into two sides: one for cooking and one for dining.

3. SUN SPOTS
"Rooms that feature windows on three sides let in a magical light," explains Rosney Co.

4. BACKSTAGE
From the dogtrot, residents can access the mudroom, laundry room, powder room, and pantry before getting to the main living areas.

5. FLEX SPACE
We treated the bed and bath above the garage as a studio/office. It could also serve as guest quarters.

6. PORCH SERIES
An array of spaces, from a sunny terrace to the living room porch with a fireplace, makes outdoor living possible 365 days a year.

MEET THE ARCHITECTS

ROSNEY CO.
Charlottesville, VA
rosneyarchitects.com

Keith Scott and Julie Dixon have been partners in Rosney Co. Architects since founding it almost 10 years ago. Focused primarily on residential architecture, they're committed to building "homes of a human scale that work for today's lifestyle without being overscale," they explain. From the outside, their houses don't read as new construction. But inside, they create innovative floor plans that cater to real people living in 2015—and beyond.



ILLUSTRATION: RYAN KELLY



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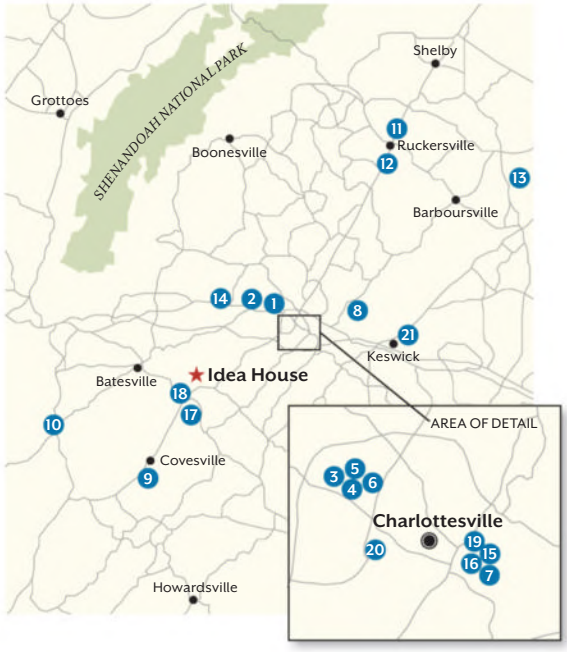
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Southern Cooking
FROM THE SOUTH'S MOST TRUSTED KITCHEN



Ultimate Cheese Pizza
Recipe, page 117

Our foolproof, make-ahead dough is easier than you think!
Recipe, page 116

BACKYARD PIZZERIA

BRICK-OVEN-STYLE PIZZAS ARE JUST A BLAZING GRILL AWAY

by THE SL TEST KITCHEN ~ photographs by ALISON MIKSCH

PROP STYLING: HEATHER CHADDUCK HILLEGAS; FOOD STYLING: ERIN MERHAR



IT'S NO COINCIDENCE many of the South's best pizzerias tout "wood-fired" or "brick oven" at the top of their menus. Those traditional, high-heat ovens make a delicious difference in the final pizza, especially the crust. A little secret: You can get the same results at home without building or buying a specialty oven. Simply fire up your grill.

Ultimate Cheese Pizza
Recipe, page 117

Smoked Sausage, Grilled Corn, and Sweet Onion Pizza
Recipe, page 117

Smoked Chicken Pizza with White Barbecue Sauce
Recipe, page 117



GRILLED PINEAPPLE DESSERT PIZZA

Prepare **Homemade Pizza Dough** (recipe, page 116), and grill both sides of rounds according to Our Grilled Pizza Technique (page 117). Cool crusts 10 minutes. Stir together 3 Tbsp. light **brown sugar** and 1/8 tsp. ground **cinnamon.** Cut 1 fresh **pineapple** into 1/2-inch slices, and spread brown sugar mixture on both sides. Grill, covered with grill lid, 1 minute on each side or until grill marks appear. Stir together 1 (8-oz.) package **cream cheese,** softened; 3 Tbsp. light brown sugar; and 1/8 tsp. ground cinnamon. Spread about 2 Tbsp. cream cheese mixture on each grilled pizza crust, and top with grilled pineapple slices. Drizzle with warm jarred **caramel topping,** and sprinkle with toasted **pecans** and fresh **mint.**

MAKES 8 (6- to 8-inch) pizzas. **HANDS-ON** 20 min.; **TOTAL** 2 hours, 40 min.

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HOMEMADE PIZZA DOUGH

See our tips for grilling pizzas in Test Kitchen Academy on page 118.

- **2 cups warm water (100° to 110°)**
- **1 (1/4-oz.) envelope active dry yeast**
- **2 tsp. sugar**
- **1 Tbsp. kosher salt**
- **6 cups all-purpose flour, divided**
- **1/2 cup olive oil**
- **Plain yellow cornmeal**
- **2 to 3 Tbsp. olive oil**

1. Stir together first 3 ingredients in a small bowl. Let stand 5 minutes.

2. Stir together salt and 5 1/2 cups flour in a large bowl; make a well in center of mixture. Pour yeast mixture and 1/2 cup olive oil into well, and stir to form a soft dough.

3. Turn dough out onto a lightly floured surface, and knead 5 minutes, gradually kneading in remaining 1/2 cup flour. Place in a well-greased bowl, turning to grease top.

4. Cover and let rise in a warm place (80° to 85°), free from drafts, 1 hour and 30 minutes or until doubled in bulk.

5. Punch dough down. Turn dough out onto lightly floured surface; cover and let rest 5 minutes. Shape dough into 8 balls. Roll each dough ball into a 6- to 8-inch circle. Lightly sprinkle 2 large baking sheets with cornmeal. Place 2 dough rounds on each sheet; lightly brush each round with olive oil. Grill as directed using our Grilled Pizza Technique (at right). Repeat with remaining dough balls.

Note: Dough may be wrapped in plastic wrap and refrigerated up to 24 hours after Step 3. Let dough stand 20 minutes before shaping and grilling. Dough also may be frozen after shaping into balls. Wrap each ball individually with plastic wrap, and freeze in a small zip-top plastic freezer bag up to 1 month. Thaw overnight in refrigerator. Allow dough balls to rest, covered with plastic wrap, for 20 minutes. Shape as directed.

MAKES 8 (6- to 8-inch) pizzas. **HANDS-ON** 40 min.; **TOTAL** 2 hours, 20 min.

ULTIMATE CHEESE PIZZA

Prepare **Homemade Pizza Dough** as directed. Place rounds directly on grill grate (cornmeal side down), and grill, covered with grill lid, 4 minutes or until golden brown. Carefully flip dough. Spread each pizza crust with 2 Tbsp. **Slow-Cooker Tomato Sauce** (recipe, page 122). Top each with 3 fresh **mozzarella** slices, 1 oz. shredded **Parmesan** cheese, and 1 oz. shredded **Gouda** cheese. Grill, covered with grill lid, 3 to 4 minutes or until cheese is browned and bubbly. Top with fresh **basil.**

SMOKED CHICKEN PIZZA WITH WHITE BARBECUE SAUCE

WHITE BARBECUE SAUCE

- 1 1/2 cups mayonnaise
- 1/4 cup white wine vinegar
- 1 Tbsp. freshly ground black pepper
- 1 Tbsp. spicy brown mustard
- 2 tsp. prepared horseradish
- 1 1/2 tsp. sugar
- 1 tsp. kosher salt
- 1 tsp. minced garlic

REMAINING INGREDIENTS

- Homemade Pizza Dough
- 1 lb. chopped smoked chicken
- 2 cups sliced tomatoes
- 8 oz. shredded Monterey Jack cheese
- Garnish: fresh opal basil

1. Whisk together first 8 ingredients.

2. Preheat grill to 400° (high) heat. Place Homemade Pizza Dough rounds directly on grill grate (cornmeal side down), and grill, covered with grill lid, 4 minutes or until golden brown. Carefully flip dough.

3. Spread each pizza crust with 2 Tbsp. White Barbecue Sauce, and top with smoked chicken, tomatoes, and cheese. Grill, covered with grill lid, 3 to 4 minutes or until cheese is browned and bubbly.

SMOKED SAUSAGE, GRILLED CORN, AND SWEET ONION PIZZA

- 2 cups torn kale leaves
- 1 tsp. kosher salt
- 1/4 cup extra virgin olive oil
- 1/4 cup roasted almonds
- 2 garlic cloves, chopped
- 1/2 cup grated Parmesan cheese
- Homemade Pizza Dough
- 1 lb. smoked sausage, sliced
- 1 cup grilled corn kernels
- 2 sweet onions, grilled and sliced
- 16 oz. shredded Havarti cheese

1. Pulse kale and salt in a food processor 10 to 12 times or until finely chopped.

2. With processor running, pour olive oil through food chute in a slow stream. Add almonds and garlic, and pulse 4 to 5 times. Add cheese, and pulse until well blended.

3. Preheat grill to 400° (high) heat. Place Homemade Pizza Dough rounds directly on grill grate (cornmeal side down), and grill, covered with grill lid, 4 minutes or until golden brown. Carefully flip dough.

4. Spread each pizza crust with 2 Tbsp. kale mixture. Top each with sausage, corn, onion, and cheese. Grill, covered with grill lid, 3 to 4 minutes or until cheese is browned and bubbly.

MASTER OUR GRILLED PIZZA TECHNIQUE

1. Preheat grill to high (at least 400°) heat. Slide pizza dough rounds directly onto grill grate (cornmeal side down) from baking sheet, and grill, covered with grill lid, 3 to 4 minutes or until golden brown. Carefully flip dough.

2. Top cooked side of crust with desired sauce and toppings.

3. Grill, covered with grill lid, 3 to 4 minutes or until cheese is melted and bubbly.

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THE *SL* TEST KITCHEN ACADEMY

WHITNEY WRIGHT, A COOK FROM THE SOUTH'S MOST TRUSTED KITCHEN, SHARES TIPS FOR

GRILLED PIZZA



The trick to pizzeria-quality pies at home? The grill! A smoking-hot grill mimics the kind of heat professionals get from those inferno-like pizza ovens. Bonus: You don't have to turn on your oven during summer. I recommend making your own dough (recipe on page 116); it's got better flavor and texture than commercial doughs, which contain preservatives. Don't have time to knead? Call your local pizza place and ask if they'll sell you a ball of their fresh dough.



The Dough

- A sprinkle of cornmeal adds texture to the crust and helps prevent it from sticking to the grill grates. Use it generously!
- If you're having a pizza party, divide the dough and shape into individual balls ahead of time. Your guests will have an easier time rolling their dough if it has "relaxed" in the fridge for at least 1 hour.



The Grill

- Make sure the grill is very hot (at least 400°) before you lay on the dough. High heat helps prevent sticking and begins cooking the crust right away, which keeps the dough from falling through the grate.
- Cook for 3 to 4 minutes, using tongs to check the bottom occasionally for char. Flip when the crust has nice grill marks and is fully cooked on one side but not yet crisp.



The Finish

- Immediately after flipping the crusts, add your sauce and toppings; this means you've got to be organized and have everything ready to go. Cover with the grill lid, and cook 3 to 5 minutes or until the crust is crisp and cheese is melted and bubbly. If you want to top off with fresh herbs, sprinkle them on after taking the pizzas off the grill.

ALISON MIKSCH; PROP STYLING: HEATHER CHADDUCK HILLEGAS; FOOD STYLING: ERIN MERHAR

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for the SOUTHERN COOK

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This Month: ***Kitchen Goldilocks***

Active dry yeast needs a water temperature that's just right. If the water's too hot, the yeast will die. Too cold, and it won't activate. Check yeast package for correct temperature and use a thermometer to be sure.

OFFICIAL FAUCET of the SOUTHERN LIVING TEST KITCHEN
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WHY SOUTHERN COOKS WORTH THEIR SALT SHOULD MASTER

CLASSIC SWEET TEA

No. 1:
There is simply no more iconic Southern beverage (despite strong arguments that could be made for both bourbon and buttermilk).

No. 2:
Our geography demands it. Worldwide, sweet beverages are most popular and refreshing in hot and humid places.

No. 3:
It's a rite of passage. Being offered a glass of sweet tea instead of milk is how Southern children know they're growing up.



CLASSIC SWEET TEA

We love this recipe because it's got strong tea flavor without being bitter, and it's sweet but not cloying.

- 12 regular-size tea bags
- 1/8 tsp. baking soda
- 1 qt. distilled or bottled water
- 1 qt. ice cubes
- 1 1/4 cups Simple Syrup

1. Place tea bags and baking soda in a large heatproof glass pitcher.

2. Bring water just to a rolling boil in a saucepan or kettle, and immediately pour over tea bags, making sure bags are submerged. Cover and steep 7 minutes. Remove tea bags without squeezing; discard tea bags.

3. Add ice, and stir until ice melts. Stir in Simple Syrup, and serve over ice.

Note: We tested with Luzianne Tea.

MAKES 2 qt. **HANDS-ON** 5 min.; **TOTAL** 50 min., including Simple Syrup

Simple Syrup

This versatile syrup is the best way to sweeten tea because the sugar is already dissolved.

Bring 1 cup water and 1 cup **sugar** to a boil in a small saucepan over medium heat, stirring occasionally. Boil 1 minute or until sugar dissolves. Remove from heat, and cool 30 minutes. Refrigerate in an airtight container up to 2 weeks.

MAKES 1 1/2 cups. **HANDS-ON** 5 min., **TOTAL** 35 min.

PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: ERIN MERHAR

by SHERI CASTLE ~ photographs by ALISON MIKSCH

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99%	Hieroglyphics
1%	Communication



MADE WITH	
100%	Turkey Breast



Sometimes life can get complicated.
Your sandwich doesn't have to be.
#sanewich

It's Deli Quality Every Time. It's *Oscar Mayer.*

Fresh, Versatile Tomato Sauce

Turn summer tomatoes into a dinnertime star



Top spaghetti or your favorite pasta with our better-than-bottled version.

SLOW-COOKER TOMATO SAUCE

Our sauce makes a great pizza topper (pizza recipes, page 113) and is the base for three delicious variations served with pasta or rice (at right).

- 8 lb. fresh tomatoes (such as plum or San Marzano)
- 2 large sweet onions, chopped
- 6 garlic cloves, chopped
- 1 (6-oz.) can tomato paste
- 1/4 cup white wine vinegar
- 2 Tbsp. sugar
- 1 1/2 Tbsp. dried Italian seasoning
- 1 Tbsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1/2 cup chopped fresh basil
- 1 Tbsp. fresh thyme leaves

1. Cut a small "X" in bottom of each tomato. Bring 8 qt. water to a boil in a large stockpot; add tomatoes, and boil 30 to 60 seconds or until peel begins to separate from tomato flesh. Remove with a slotted spoon. Rinse immediately with cold running water, or plunge into ice water to stop the cooking process; drain. Peel tomatoes, and discard skin. Cut tomatoes in half, and gently squeeze to remove seeds. Coarsely chop tomatoes.

2. Stir together onions, next 7 ingredients, and chopped tomatoes in a 7-qt. slow cooker. Cover and cook on HIGH 4 to 5 hours or until tomatoes have broken down and are very soft. Cool 20 minutes. Stir in basil and thyme.

3. Process mixture with a handheld blender until smooth, or process mixture, in batches, in a food processor or blender. Season with salt and pepper.

Note: We recommend freezing the sauce in 3-cup portions, which is the amount of sauce found in most bottles of commercial sauce. Put the 3 cups of sauce in a 1-qt. freezer-safe jar or freezer bag to allow for expansion as the sauce freezes.

MAKES about 13 cups. **HANDS-ON** 45 min.; **TOTAL** 5 hours, 5 min.

by PAM LOLLEY ~ photographs by ALISON MIKSCH

PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: ERIN MERHAR



Creole Sauce

Diablo Sauce

TRY THESE TWISTS

TURN OUR SLOW-COOKER TOMATO SAUCE INTO THREE SPECTACULAR MEALS

DIABLO FARFALLE

Spicy but not over-the-top, this sauce is family-friendly. Make what Italians call frutti di mare *by adding clams, mussels, and shrimp during the last 5 minutes; cover and cook until clams and mussels open and shrimp is pink.*

- **1 shallot, finely chopped**
- **1 Tbsp. olive oil**
- **2 garlic cloves, minced**
- **1/2 cup red wine**
- **3 cups Slow-Cooker Tomato Sauce (recipe, page 122)**
- **1/2 tsp. dried crushed red pepper**
- **Kosher salt**
- **12 oz. farfalle pasta, cooked according to package directions**
- **1/2 cup chopped fresh basil**
- **Shredded Parmesan cheese**

Sauté shallots in hot oil in a large skillet over medium heat 1 minute. Add garlic, and sauté 1 minute. Add wine, and cook, stirring often, 3 minutes or until reduced to about half. Stir in tomato sauce and red pepper; add salt to taste. Bring to a simmer; cook 5 minutes. Stir in cooked pasta and basil. Serve immediately with Parmesan.

MAKES 4 to 6 servings. **HANDS-ON** 30 min., **TOTAL** 30 min., not including tomato sauce

CREOLE RICE

Create a dinner featuring the seasonings of classic Creole cooking: onion, bell pepper, and celery. The sauce is perfect for pasta, but we love it on rice. Stir in cooked shrimp and smoked sausage, and you've got jambalaya.

- **1/2 cup chopped onion**
- **1/2 cup chopped bell pepper**
- **1/4 cup chopped celery**
- **2 Tbsp. olive oil**
- **2 garlic cloves, minced**
- **3 cups Slow-Cooker Tomato Sauce (recipe, page 122)**
- **1 1/2 tsp. Creole seasoning**
- **1 tsp. sugar**
- **Hot cooked pasta or long-grain rice**

Sauté first 3 ingredients in hot oil in a large skillet over medium-high heat 5 minutes; stir in garlic, and sauté 1 minute. Stir in tomato sauce and next 2 ingredients. Bring mixture to a boil; reduce heat to low, and simmer, stirring occasionally, 10 minutes. Serve immediately over hot cooked pasta or rice.

MAKES 4 to 6 servings. **HANDS-ON** 25 min.; **TOTAL** 35 min., not including tomato sauce

VODKA-CREAM SAUCE WITH PENNE

This is an old-school favorite with sophisticated flair. The vodka perks up the tomatoes, and the cream makes the sauce rich and smooth. Try stirring in pulled chicken or cooked ground turkey.

- **4 garlic cloves, peeled and smashed**
- **2 Tbsp. olive oil**
- **3 cups Slow-Cooker Tomato Sauce (recipe, page 122)**
- **1/4 tsp. dried crushed red pepper**
- **1/4 cup vodka**
- **1/2 cup heavy cream**
- **1/2 cup (2 oz.) shredded Parmesan cheese**
- **12 oz. penne pasta, cooked according to package directions**
- **1/4 cup chopped fresh flat-leaf parsley**

Sauté garlic in hot oil in a large skillet over medium heat 4 to 5 minutes or until golden brown. Add tomato sauce and red pepper, and cook, stirring often, 5 minutes. Stir in vodka, and reduce heat to low; cook, stirring often, 15 minutes. Remove garlic cloves. Add cream and Parmesan cheese; stir until well incorporated and cheese is melted. Stir in cooked pasta, and top with parsley. Sprinkle with shredded Parmesan cheese, if desired. Serve immediately.

MAKES 4 to 6 servings. **HANDS-ON** 40 min.; **TOTAL** 40 min., not including tomato sauce



Vodka-Cream Sauce

Fast, Fresh, and Filling

These light and bright suppers make the most of summer's best produce



Use firm, thin-skinned veggies that don't need to be peeled.

SUMMER PASTA SALAD WITH LIME VINAIGRETTE

Our colorful pasta salad is so satisfying it qualifies as dinner.

- **8 oz. farfalle pasta, prepared according to package directions for al dente**
- **1 (1 1/2- to 2 1/2-lb.) whole deli-roasted chicken, skin removed and meat shredded**
- **1 medium zucchini (about 5 oz.), thinly sliced**
- **2 small yellow squash (about 5 oz.), thinly sliced**
- **2 nectarines, coarsely chopped**
- **1/3 cup coarsely chopped fresh flat-leaf parsley**
- **Lime Vinaigrette**
- **1/4 cup toasted sliced almonds**

Rinse prepared pasta with cold water, and drain well. Gently stir together pasta, chicken, and next 5 ingredients in a large bowl. Add salt and pepper to taste. Sprinkle with almonds, and serve immediately.

MAKES 6 servings. **HANDS-ON** 30 min.; **TOTAL** 40 min., including vinaigrette

Lime Vinaigrette

Whisk together 1 Tbsp. **lime zest;** 2 Tbsp. fresh **lime juice;** 2 Tbsp. **white balsamic vinegar;** 1 Tbsp. **Creole mustard;** 1 1/2 tsp. **honey;** 1 small **garlic** clove, pressed; 1/2 tsp. each **kosher salt** and freshly ground black **pepper** in a small bowl. Add 1/2 cup **olive oil** in a slow, steady stream, whisking constantly until smooth.

MAKES about 3/4 cup. **HANDS-ON** 10 min., **TOTAL** 10 min.

PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: ERIN MERHAR

recipes by PAM LOLLEY AND ROBBY MELVIN ~ photography by ALISON MIKSCH



Chocolate Cherry Love

- 8 Tbsp Almased
- 8 oz unsweetened coconut milk
- 5 oz water
- ¾ tsp cocoa powder
- ¼ tsp cherry extract
- ½ tsp coconut extract
- ½ tsp ground flaxseeds
- ½ tsp chia seeds
- 1 tsp stevia (optional)
- Ice cubes (optional)

Melt Your Belly Fat

Fat deposits around your stomach are known to be the most detrimental to your health and also the hardest to get rid of. But with the delicious smoothies on the right, you can melt those stubborn pounds away.

Their key ingredient, Almased, helps you boost the fat-burning process while retaining muscle mass. The special fermentation used for making Almased releases bioactive peptides from its three main ingredients, soy, yogurt and honey. These peptides are unique to Almased and have been shown to inhibit the storage of fat in the body and support the breakdown of existing fat. Combine that with providing a natural boost of energy and maintaining healthy blood sugar and thyroid function and you have the ideal wellness shake.

The unique, all-natural Almased is gluten-free, diabetic friendly and contains no artificial fillers, flavors, added sugars, preservatives or stimulants. It has been clinically confirmed to support weight loss and overall well-being.

TRY ANY OF THE DELICIOUS SMOOTHIES TO GET YOUR DIET STARTED

Strawberry Flaxtini



- 8 Tbsp Almased
- 1½ cup water
- ½ cup strawberries
- 1 Tbsp ground flaxseeds

Coco Cocktail



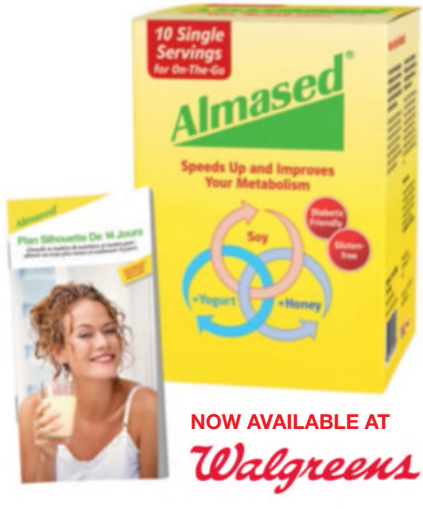
- 8 Tbsp Almased
- 5 oz coconut water
- 3.5 oz club soda
- 3.5 oz low fat milk

Orange Creamsicle



- 8 Tbsp Almased
- 4 oz 100% orange juice
- 6 oz water
- ½ tsp vanilla extract

You can replace one or two meals a day with an Almased smoothie for weight loss, or add it to your regular diet and yoga routine for weight maintenance and wellness.



NOW AVAILABLE AT Walgreens

Try the new **Almased single serving 10-pack**! The convenient packaging makes preparing an Almased shake even easier - no measuring necessary. Great for on-the-go, work, travel, and to share with friends. Find stores, more information and delicious smoothie recipes at **figureplan.com** (enter source code **SLM**) or give us a call at **1-877-256-2733** (toll-free). You can find Almased at **your local health food store, Walgreens, GNC** and **the Vitamin Shoppe** or visit **www.almased.com**.

These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease. As always, consult your doctor or health care team before beginning any weight loss program or reducing your dosage of current medications.

SUMMER CORN-AND-GOLDEN POTATO CHOWDER

This brothy, aromatic chowder is light enough for summer. Simmering the scraped corn cobs directly in the soup concentrates the corn flavor, making the most of the season's sweet bounty.

- **4 Tbsp. butter**
- **5 cups fresh corn kernels; reserve 2 cobs**
- **3 fresh thyme sprigs**
- **1 large sweet onion, diced (about 2 cups)**
- **1 1/2 tsp. kosher salt**
- **4 cups low-sodium chicken broth**
- **1 large Yukon gold potato, diced**
- **3/4 cup half-and-half**

1. Melt butter in a small stockpot over medium heat. Add corn kernels, thyme sprigs, diced onion, and salt. Cook, stirring occasionally, 15 to 20 minutes or until corn is tender but not browned.

2. Stir in broth and diced potato. Increase heat to high; add reserved corn cobs, and bring to a boil. Reduce heat to medium, and simmer, stirring occasionally, 8 to 10 minutes or until potatoes are tender. Discard cobs and thyme.

3. Process 1/2 cup of corn mixture in a blender until smooth. Return processed mixture to stockpot, and stir in half-and-half. Serve immediately.

MAKES 4 to 6 servings. **HANDS-ON** 25 min., **TOTAL** 40 min.



Garnish with fresh basil and dill.



OPEN-FACED SHRIMP-AND-AVOCADO SANDWICHES

For a sturdy sandwich base, use a thicker cut of bread.

- 4 thick bacon slices
- 1 lb. peeled, medium-size raw shrimp, deveined
- 3/4 tsp. kosher salt, divided
- 1/4 tsp. freshly ground black pepper
- 1/4 cup fresh lemon juice, divided
- 1 (5-oz.) package arugula
- 1 1/2 cups cherry tomatoes, halved
- 1 cup fresh corn kernels (about 2 ears)
- 1/4 cup thinly sliced red onion
- 1 Tbsp. extra virgin olive oil
- 4 (1-inch-thick) country bread slices, toasted
- 1 garlic clove, crushed
- 2 Tbsp. mayonnaise
- 2 avocados, peeled and sliced
- 2 Tbsp. fresh dill, chopped

1. Cook bacon in a medium skillet over medium heat 12 minutes or until crisp; remove bacon, and drain on paper towels, reserving 2 Tbsp. drippings in skillet. Cut bacon into 1-inch pieces.

2. Cook shrimp and 1/2 tsp. salt in hot drippings over medium-high heat 2 minutes on each side or until bright pink. Remove from heat, and stir in pepper and 2 Tbsp. lemon juice.

3. Toss together arugula, tomatoes, corn kernels, onion slices, olive oil, bacon, and remaining lemon juice.

4. Rub 1 side of each bread slice lightly with garlic. Spread about 1/2 Tbsp. mayonnaise on each bread slice; top with avocado slices and shrimp mixture. Sprinkle with chopped dill, and serve with arugula mixture.

MAKES 4 servings. **HANDS-ON** 35 min., **TOTAL** 35 min.



In a hurry? Use precooked shrimp from the grocery store.

IT'S LIKE YOUR TONGUE CRASHED INTO A CHOCOLATY, PEANUTY, CARAMEL ICEBERG.



ICE CREAM SATISFACTION

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Smithfield Anytime FAVORITES™

HAM TACOS
W/ BLACK BEAN CORN SALSA

INGREDIENTS:
- 8 oz Smithfield Anytime Favorites™ cubed ham
- 8 soft corn tortillas
- ½ head lettuce

FOR SALSA:
- ½ can black beans, drained
- ½ can corn, drained
- ½ sweet red pepper, diced
- ½ red onion, diced
- ¼ cup cilantro or green onion, chopped
- 1 tsp chili powder
- fresh lime, juiced

STEPS:
- Stir salsa ingredients in bowl.
- Top warmed tortillas with lettuce, salsa and heated cubed ham.
- Serve!

Makes about 8 tacos



Flavor hails from Smithfield.



Try using large, multicolored heirloom tomatoes.

CRISPY EGGPLANT, TOMATO, AND PROVOLONE STACKS WITH BASIL

Add bacon or prosciutto just before baking for a more savory meal.

- ½ cup all-purpose flour
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 2 large eggs, lightly beaten
- 2 Tbsp. cold water
- 2 ½ cups panko (Japanese breadcrumbs)
- ½ cup finely grated Parmesan cheese
- 2 tsp. dried Italian seasoning
- 1 tsp. lemon zest
- ½ tsp. granulated garlic
- 2 large eggplants, cut into 20 (½-inch-thick) slices
- Vegetable oil
- Parchment paper
- 10 provolone cheese slices
- 10 tomato slices
- 1 cup loosely packed fresh basil leaves

1. Preheat oven to 400°. Stir together first 3 ingredients in a medium bowl. Whisk together eggs and cold water in a second bowl. Stir together panko and next 4 ingredients in a third bowl.

2. Dredge each eggplant slice in flour mixture; dip in egg mixture, and dredge in panko mixture.

3. Pour oil to a depth of ¾ inch in a large skillet. Fry eggplant slices, in 2 batches, in hot oil over medium-high heat 2 to 2 ½ minutes on each side or until browned. Drain on a wire rack in a jelly-roll pan.

4. Place 10 eggplant slices in a single layer on a parchment paper-lined baking sheet; top each with 1 provolone slice.

5. Bake at 400° for 3 to 5 minutes or until cheese is melted. Top each with 1 tomato slice and 1 basil leaf. Add desired amount of salt and pepper, and top with remaining eggplant slices.

MAKES 4 to 5 servings. **HANDS-ON** 35 min., **TOTAL** 35 min.



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MAKE IT LAST

On Sunday, simmer a pot of lady peas; mix some with mushrooms, and stuff into zucchini.



MONDAY
Lady Pea-and-Corn Patties



TUESDAY
Buttermilk-Lady Pea Soup

For a quick side, toss together chopped heirloom tomatoes, olive oil, salt, and pepper. Top with fresh basil.

One Pot, Three Ways

Turn a pot of savory lady peas into three easy, summery meals

CYNTHIA GRAUBART is a James Beard Foundation Award winner and the author of *Slow Cooking for Two.*

SUNDAY

LADY PEAS

Bring 9 cups **fresh lady peas;** 1/2 small yellow **onion,** quartered; 1 tsp. **kosher salt;** and 9 cups water to a boil in a stockpot over high heat. Reduce heat to medium, and simmer 45 minutes or until peas are tender, skimming foam often. Drain, reserving 2 cups cooking liquid; discard onion. Refrigerate peas and cooking liquid up to 2 days.

MAKES 9 cups. **HANDS-ON** 10 min., **TOTAL** 55 min.

ZUCCHINI STUFFED WITH LADY PEAS

- **8 medium-size zucchini**
- **2 Tbsp. butter**
- **1/2 small yellow onion, chopped**
- **1 1/2 cups cooked lady peas**
- **4 oz. chopped fresh mushrooms**
- **1 large tomato, chopped**
- **1/2 tsp. minced garlic**
- **2 tsp. kosher salt, divided**
- **1 tsp. black pepper, divided**
- **2 Tbsp. chopped fresh basil**
- **1 cup (4 oz.) finely shredded Parmesan cheese, divided**
- **1/2 cup Japanese breadcrumbs**
- **1 Tbsp. butter, melted**

1. Preheat oven to 375°. Cut zucchini in half lengthwise; scoop pulp into a bowl, leaving 1/4-inch shells intact. Chop pulp. Microwave zucchini shells in a microwave-safe dish covered with plastic wrap at HIGH 4 minutes; transfer to a foil-lined jelly-roll pan.

2. Melt 2 Tbsp. butter in a skillet over medium heat; add chopped zucchini pulp, onion, next 4 ingredients, 1 1/2 tsp. salt, and 1/2 tsp. pepper, and cook 10 minutes. Stir in basil and 3/4 cup cheese.

3. Divide mixture among shells. Stir together breadcrumbs, melted 1 Tbsp. butter, and remaining cheese, salt, and pepper; sprinkle over stuffed shells.

4. Bake at 375° for 20 minutes or until thoroughly heated.

MAKES 4 servings. **HANDS-ON** 55 min.; **TOTAL** 1 hour, 15 min., not including peas

PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: ERIN MERHAR

MONDAY NIGHT



LADY PEA-AND-CORN PATTIES

For a great sauce, stir together 1 cup sour cream, 2 tsp. lime zest, 3 Tbsp. lime juice, and 2 Tbsp. chopped cilantro.

- **1 cup fresh corn kernels**
- **1 tsp. olive oil**
- **1 1/2 cups cooked lady peas**
- **1 to 2 Tbsp. reserved cooking liquid from peas**
- **2 green onions, sliced**
- **1 Tbsp. finely chopped fresh flat-leaf parsley**
- **1 Tbsp. chopped cilantro**
- **1/2 tsp. freshly ground black pepper**
- **1 1/4 tsp. kosher salt**
- **2 large eggs, lightly beaten**
- **1 1/2 cups panko (Japanese breadcrumbs)**
- **2 Tbsp. butter**
- **2 Tbsp. olive oil**

Sauté corn in 1 tsp. hot olive oil in a medium skillet over medium-high heat 3 minutes or until tender. Process 1 cup lady peas in a food processor until smooth, adding up to 2 Tbsp. reserved cooking liquid as needed. Stir together green onions, next 5 ingredients, whole peas, pureed peas, corn, and 1/2 cup panko. Gently shape mixture into 8 patties; cover and chill 30 minutes. Dredge patties in remaining panko. Melt 1 Tbsp. butter with 1 Tbsp. olive oil in a large skillet over medium heat; add 4 patties, and cook 3 minutes on each side or until lightly browned. Drain on paper towels. Add remaining oil and butter to skillet, and repeat procedure with remaining patties.

MAKES 4 servings. **HANDS-ON** 45 min.; **TOTAL** 1 hour, 15 min., not including peas

TUESDAY NIGHT



BUTTERMILK-LADY PEA SOUP WITH BACON

Even served warm, buttermilk has a cooling effect on the palate, just right for summer meals.

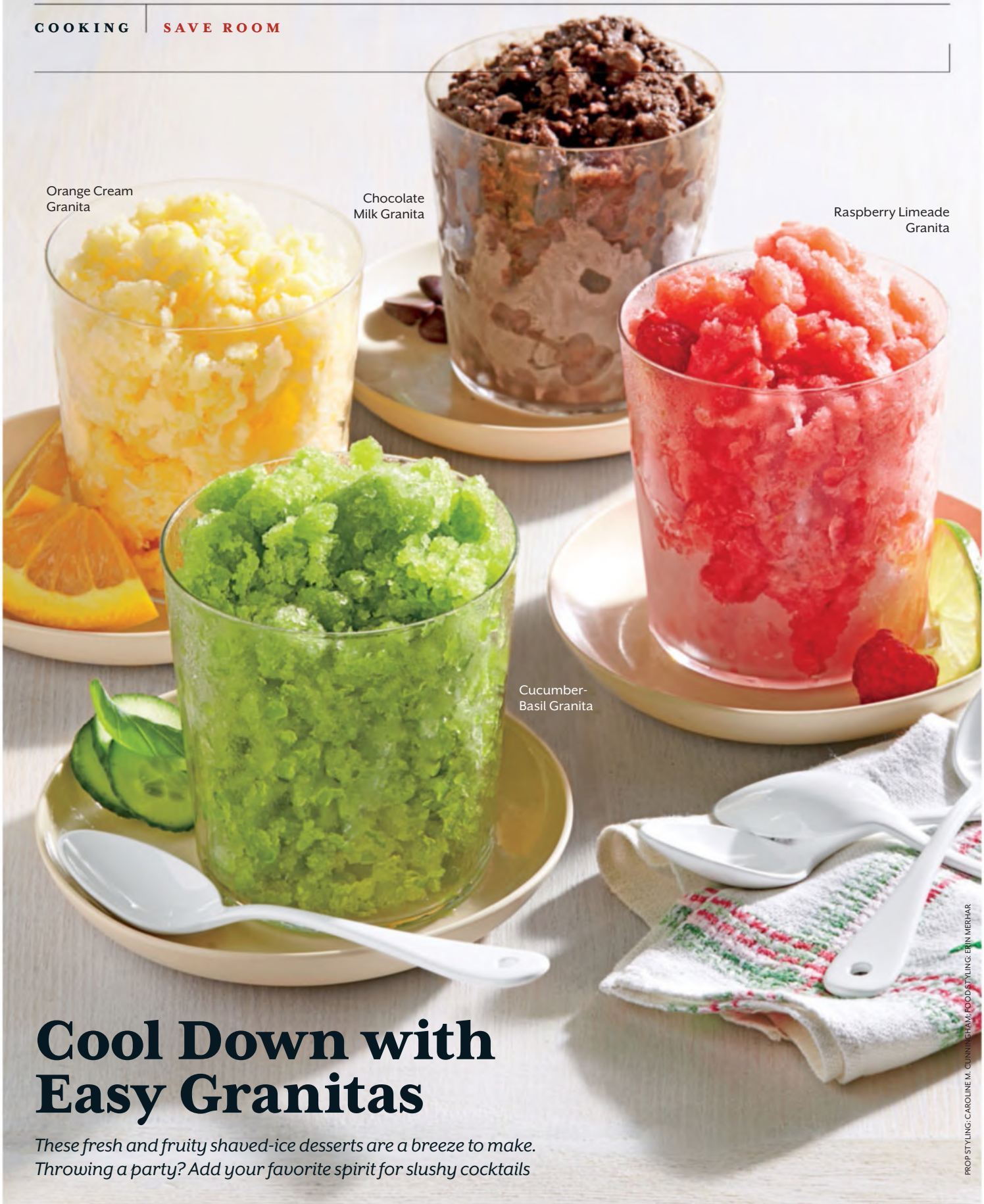
- **4 uncooked bacon slices, coarsely chopped**
- **1 small shallot, minced**
- **1/2 tsp. minced garlic**
- **5 cups cooked lady peas**
- **3/4 to 1 cup reserved cooking liquid from peas**
- **3/4 tsp. kosher salt**
- **1/2 tsp. freshly ground black pepper**
- **2 cups buttermilk**

1. Cook bacon in a large saucepan over medium heat 6 to 7 minutes or until crisp; remove bacon, and drain on paper towels, reserving 1 tsp. drippings in saucepan. Finely chop cooked bacon. Sauté shallots and garlic in hot drippings over medium heat 2 minutes or until tender.

2. Process 3 cups peas and 3/4 cup reserved cooking liquid in a food processor until smooth. Add pureed pea mixture, remaining peas, salt, and pepper to shallot mixture. Stir in buttermilk. Cook over medium heat, stirring often, 8 minutes. (Do not boil.) Stir in up to 1/4 cup cooking liquid, 1 Tbsp. at a time, until desired consistency is reached. Spoon soup into 4 bowls, and top with bacon.

MAKES about 5 cups. **HANDS-ON** 25 min.; **TOTAL** 25 min., not including peas

by CYNTHIA GRAUBART ~ photographs by ALISON MIKSCH



Cool Down with Easy Granitas

These fresh and fruity shaved-ice desserts are a breeze to make. Throwing a party? Add your favorite spirit for slushy cocktails

PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: ERIN MERHAR

recipes by ERIN MERHAR ~ photography by ALISON MIKSCH



VELVEETA® Queso Burgers

How do cheeseburgers technically become Queso Burgers? By being topped with a melty mixture of VELVEETA and RO*TEL® Diced Tomatoes & Green Chilies.



Prep Time: 20 min. | Makes: 6 servings

What you need:

1.5 lbs. ground sirloin
1 lb. (16 oz.) VELVEETA, cut into 1/2-inch cubes
1 can (10 oz.) RO*TEL® Diced Tomatoes & Green Chilies, undrained
6 hamburger buns
6 pieces leaf lettuce
1 large tomato, cut into 6 slices

Make it:

Heat grill to medium heat.
Shape meat into 6 (1/2-inch thick) patties. Grill 4 to 5 min. on each side or until done (160°F). Meanwhile, microwave VELVEETA and RO*TEL® in microwaveable bowl on HIGH 5 min. or until VELVEETA is completely melted, stirring after 3 min. Place burgers on bottom halves of buns; top each with 2 Tbsp. VELVEETA sauce. Cover with lettuce, tomatoes and tops of buns.

For more Liquid Gold recipes visit **VELVEETA.com**



Want a richer taste? Serve with whipped heavy cream.

If your granita freezes solid before you can stir it, let it stand at room temperature for 15 to 20 minutes. Shave with a fork to create crystals. Freeze until ready to serve.

RASPBERRY LIMEADE GRANITA

- **1 cup fresh raspberries**
- **1/2 cup fresh lime juice**
- **1 1/2 cups Simple Syrup (recipe, page 120)**
- **Chilled rum (optional)**

Process first 3 ingredients and 1 cup cold water in a blender 30 seconds or until smooth. Pour into a 9- x 5-inch loaf pan. Freeze 4 to 5 hours or until ice crystals form, stirring every hour. If desired, top each serving with a shot of chilled rum.

MAKES 4 to 6 servings. **HANDS-ON** 5 min.; **TOTAL** 4 hours, 40 min., including Simple Syrup

ORANGE CREAM GRANITA

- **1 1/2 tsp. orange zest**
- **2 cups fresh orange juice (including pulp)**
- **1/2 cup Simple Syrup (recipe, page 120)**
- **1/2 cup half-and-half**
- **2 Tbsp. fresh lemon juice**
- **1 tsp. vanilla extract**
- **Whipped cream (optional)**
- **Chilled orange liqueur (such as Grand Marnier), optional**

Whisk together first 6 ingredients in a medium bowl; pour into a 9- x 5-inch loaf pan. Freeze 4 to 5 hours or until ice crystals form, stirring every hour. If desired, top each serving with whipped cream or a shot of chilled orange liqueur.

MAKES 4 to 6 servings. **HANDS-ON** 15 min.; **TOTAL** 4 hours, 50 min., including Simple Syrup

CUCUMBER-BASIL GRANITA

- **4 cups seedless cucumber slices**
- **3 Tbsp. fresh lime juice**
- **1/2 cup Simple Syrup (recipe, page 120)**
- **1 cup fresh basil leaves**
- **Pinch of salt**
- **Chilled herbal gin (such as Hendricks), optional**

Process first 3 ingredients in a blender 20 seconds. Add basil and salt; process 20 seconds. Pour mixture into a 9- x 5-inch loaf pan. Freeze 4 to 5 hours or until ice crystals form, stirring every hour. If desired, top each serving with a shot of chilled gin.

MAKES 4 to 6 servings. **HANDS-ON** 10 min.; **TOTAL** 4 hours, 45 min., including Simple Syrup

CHOCOLATE MILK GRANITA

This one may take a little longer to freeze, but the rich chocolate flavor is worth it.

- **1 cup sugar**
- **2/3 cup unsweetened cocoa**
- **2/3 cup semisweet chocolate morsels**
- **1 cup half-and-half**
- **1 tsp. vanilla extract**
- **Cold brewed coffee (optional)**
- **Irish cream liqueur (such as Baileys), optional**

Stir together sugar, cocoa, and 3 cups water in a saucepan. Bring to a low boil over medium heat, whisking occasionally. Boil, whisking constantly, 1 minute. Remove from heat. Add chocolate morsels, and whisk until melted. Whisk together half-and-half and vanilla; whisk into chocolate mixture. Pour into a 9- x 5-inch loaf pan. Freeze 5 to 6 hours or until ice crystals form, stirring every hour. If desired, drizzle each serving with cold coffee or Irish cream liqueur.

MAKES 4 to 6 servings. **HANDS-ON** 10 min.; **TOTAL** 5 hours, 10 min.



You can make granitas up to a week in advance. Just be sure to cover the pans with plastic wrap.

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RICK BRAGG is a Pulitzer Prize-winning writer and author of several best-selling books, including *Ava's Man* and *Jerry Lee Lewis: His Own Story.*

The Heat Monster

Even modern air-conditioning can't subdue the age-old sweltering of a Southern summer

When I was a boy, when monsters were real, I would see it in the distance, hovering just above the hot, almost liquid blacktop. It had no form, just a thing shimmering, indistinct. Now I know it was the heat itself, distorting the very air. How odd, to see the heat. But when I was small, it was easy to see more in it than that. This was the creature that came in the worst of summer, the boiling eye of it. It was the stunted field, the cracked earth. It was the cloud in a white-hot sky that gave up no rain. Aristotle knew it, and the Romans, and then us, in the American South. That thing of glimmering heat from my imagination did not have a name, truly, but its season did. We called it the dog days.

The Greeks and Romans believed Sirius, the brightest star in the constellation Canis Major (Great Dog), ushered in an evil season in late summer, one that boiled seas and soured wine and sent people and livestock into fits. In that season, the Dog Star and our sun hung together in the heavens, one rising, one setting, which, they believed, produced more heat than the planet could stand.

Now, of course, we know it is the tilt of the planet, closer to the sun, that brings the heat, but my grandmother knew better. Ava Bundrum knew there were more things than heaven and earth, and spoke of the dog days the way she would any unnatural thing. She would motion me close, as if the clinging air were listening, wave a cardboard funeral home fan at me like she was giving me some kind of blessing, and tell me to stay out of the pasture, stay out of the woods.



It was more than myth. Dogs went mad, or lay panting, glassy-eyed, and you could not rouse them to play. Food went bad in the dog bowls. Cats, though, did not seem to care. Cats don't ever care.

I can remember children crowded around a rattling box fan, as if it were telling them a story. I remember strong men going white as chalk, trying to catch their breath.

Bulls went mad and tore through fences. Cows would not give milk, and when they did, it went sour, or tasted of sulfur or onions. Birds flew in the house, a bad omen; it meant someone was going to die. Chickens perished in the coop. Rabies resurfaced, in foxes, usually, and men shot them from the porch.

The gardens withered. You got either quick, violent storms or no rain at all. Mudholes vanished into pieces of hard clay, like someone had smashed a pot on the ground. Frogs perished, which made my grandmother sad; the more frogs, the healthier the land. (Everyone knew that.) Only the insects reveled. Flies and gnats swirled. Mosquitoes danced. And there was nowhere to hide.

Air-conditioning was myth. We put a man on the moon before my family had a window unit. But when we did, when the air blew cool in August, it was like the mean season became myth itself, just another story, like the ones that old people told of the Depression. I guess I am the old people now. I think of the dog days when I see that glimmer on the distant asphalt, but when I get there, it is already gone.

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